



Dairy Pulse

33rd Edition



Think Dairy



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1st – 15th, March, 2017

Dairy Pulse 33rd Edition (1st to 15th March, 2017)

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Suruchi endeavor in Skill/ Entrepreneur Development Domain

➔ *Diploma in Dairy Technology (DDT) in alliance with IGNOU*

Study Center authorized by School of Agriculture Indira Gandhi National Open University (IGNOU) Details as below:

Academy of Dairy Skill Development
Unit of Suruchi Consultants
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New admission will start in July, 2017 for the DDT Course. For more information visit IGNOU website www.ignou.ac.in

➔ Aspiring entrepreneurs might attend our introductory session (Free) on how to set up dairy farm and plant on every 2nd and 4th Saturday of month from 2 PM to 5 PM, Prior registration is must and for that contact our office.

➔ *48th Dairy Entrepreneurship Development Program (DEDP) at Suruchi Consultants, C-49, Sec-65, Noida 23rd, 24th & 25th April, 2017 with Guided Tour to a Dairy Farm plus a milk processing plant.*

For more information please visit on website www.suruchiconsultants.com

➔ Suruchi is launching 1st Second Level Dairy Entrepreneurship Development Program (2nd Level DEDP) 2017 one week intensive hand on for indigenous milk products on 8th to 13th May, 2017

For more information please email on shikha@suruchiconsultants.com or contact at +91 0120 4370845

➔ Suruchi is launching 1st Global Dairy Entrepreneurship Development Program (GDEDP) in Kenya in Year 2017. The dates will announce soon.

Dairy News Indian

Experts to make dairy business profitable

12/03/17,

The hindu

VADODARA: Dairy experts on Saturday discussed ways of increasing profitability of farmers during a workshop organised by the Gujarat chapter of the Indian Dairy Association in collaboration with the Sheth M C College of Dairy Science at Anand Agriculture University (AAU) campus in milk city Anand.

The experts shared tips on increasing productivity of milch animals with around 300 farmers by sharing knowledge on animal nutrition, reproduction, ration balancing programmes and increasing profitability of commercial dairy farms.

"This is the first step that we have taken. We will hold such workshops once in every three months as the scenario in the dairy sector is rapidly changing," said Dr K Rathnam, president of IDA Gujarat chapter and managing director of Amul Dairy.

Managing director of the Gujarat Co-operative Milk Marketing Federation R S Sodhi, Amul Dairy's chairman Ramsinh Parmar, scientists from AAU and technical experts from the National Dairy Development Board took part in the workshop where the current national and international scenario of the sector was also discussed.

"Milk consumers often complaint whenever there is a hike in milk prices. At the same time, farmers too want better remuneration for the milk that they pour. In this situation, both of them have to be kept happy. The only way of doing this is to maximise revenues of farmers for which productivity of the animals need to be increased," he said

Lactose intolerant customers targeted by the dairy market

Updated: Mar 12, 2017, 01.05 PM

<http://timesofindia.indiatimes.com>

Chennai: When Henrik Sekhar turned one, and his mother tried to wean him off breast milk both had a traumatic experience. Attempts to give the toddler pasteurised milk resulted in repeated bouts of vomiting, rashes and tears. It was then that he was diagnosed with lactose intolerance.

Henrik is not alone in his allergy; there are millions of children and adults like him fuelling the sale of alternative products like formula milk, Amul and Nestle's lactose free milk, Kissan, Nesvita and Sofit's soya milk, etc. While studies say that lactose intolerance is found in over 75% of Indians, the awareness has traditionally been low.

However, with rising awareness attributed to gene testing etc, companies that have recently introduced lactose free products are seeing over 30% growth month-on-month. R S Sodhi, managing director, Amul, said that lactose-free milk, which was introduced by the company in 2015, has been growing by 25-30% month-on-month. "Those who have discovered the availability of such products online or otherwise have been approaching our outlets and the sales are brisk. Repeat demand comes from the same shop once the product is discovered, despite the market being small," he added.

Considering the incidence of the medical condition among children, companies such as Danone, have been adding products like Nusobee that caters to kids. For adults, soy milk and lactose-free milk are the best options. "India has always been a milk consuming nation and [dairy](#) products have been a part of their diet. So, even while lactose intolerance has been prevalent, no one knew that they had the condition," said Abdur Rub, co-founder, Xcode Life Sciences that offers testing for lactose intolerance among adults. Rub added that over 75% of those who took up the test have been diagnosed intolerant and post the detection, have been consuming lactose-free milk or taking to dark chocolate or opting for options without lactose.

Online aggregators like Big Basket say that they are seeing substantial sales from the lactose intolerant market. "We see a good number of people opt for tofu over paneer and purchasing lactose free milk. We primarily sell carton milk and not packet milk, so our customer base is slightly different from that of a typical supermarket," said Meera Iyer, brand manager, Big Basket.

Dark chocolates are another segment seeing good uptick from the lactose intolerant market. "About 30-35% of Indian consumers prefer dark chocolate, 5% root for white chocolate and the rest for milk chocolate. Now in this 30-35% segment some are chocolate connoisseurs, wanting the purest form of chocolate, while others are lactose intolerant individuals. Dark chocolates are ideally suited for the lactose intolerant," said Dhiren Kumar, country head, chocolate ingredient supplier Puratos.

Mother Dairy hikes milk prices by Rs 3 per litre in Delhi-NCR region

Updated: March 10, 2017 9:09 pm

<http://indianexpress.com>

In a move that could put a huge burden on the common man, leading milk supplier Mother Dairy on Friday hiked its milk prices by Rs 3 per litre with effect from tomorrow in the Delhi-NCR region. The price of toned milk has been increased to Rs 42 per litre, while full cream milk will be available at Rs 52 per litre. The decision was taken following significant rise in procurement rates.

“Our milk procurement price has increased by 5-6 per kg in last one year. Therefore, we are forced to hike the consumer price,” Mother Dairy managing Director S Nagarajan was quoted as saying by PTI. “Ninety per cent of our sales are in half-litre packs where the effective increase is Rs 2 per litre,” he said.

Mother Dairy, which sells more than 30 lakh litres of milk per day in Delhi-NCR, had last increased the prices of poly pack in July 2016 and that of token milk in May 2014. On the other hand, the price of double toned milk has been raised to Rs 38 from Rs 35 per litre.

Consumers will have to pay Rs 26 for a half-litre pack of full cream milk against the existing Rs 25, while the rate of toned milk has been increased to Rs 21 from the earlier Rs 20 for a half-litre pouch. The half-litre double toned milk pack will cost Rs 19 against Rs 18 earlier.

In case of token milk, the prices have been increased to Rs 38 from Rs 36 per litre. Cow milk will be sold at Rs 42 per litre from Rs 40.

The company has also decided to increase milk prices in Mumbai, Chennai and UP (East) where it has a small presence, with total volume of only 5 lakh litres a day.

Danone India expands its Dairy portfolio with the launch of Greek Yogurt

09-03-2017

<http://www.newkerala.com>

As a global leader in the Yogurt category, the company is committed to provide value added dairy products to its consumers as a part of a healthy diet and lifestyle.

Commenting on the launch, Rodrigo Lima, Managing Director, Danone India said, Being worlds No.1 Fresh Dairy Company, we will leverage our global expertise in Yoghurts to build the category in India and establish the relevance for the category through the right product innovation. The dairy division is poised for a healthy growth with new product offerings.

Manjari Upadhye, Country Manager, Danone Dairy said, Greek yoghurt signifies the emergence of a new category of Yoghurt in India that is now finding acceptance among Indians due to its high nutrition quotient. Healthier snacking choices are driving yoghurt sales and we are well poised to grow the category, by expanding our distribution footprint to make our value added dairy products available to consumers in more cities across India.

Danone Greek Yogurt is available in Blueberry and Mango flavours.

It is made with only natural ingredients and contains fruit pieces. The product does not contain any artificial flavors or colors.

It contains more protein and lower fat than regular fruit yoghurt available in the market .Priced at Rs.35 for a 80 gms cup, the product will be available in Delhi NCR, Mumbai, Pune, Goa, Bangalore, Hyderabad and Chennai, where Danone has fresh dairy presence.

HDFC BANK DIGITISES OVER 1200 DAIRY CO-OPERATIVES ACROSS INDIA

Wed, 03/08/2017 - 07:59 EDT

<http://www.bullfax.com>

MUMBAI: In line with the government's push to digitise India, especially the banking sector, HDFC Bank, under the aegis of its Milk to Money (M2M) programme has digitised payments at over 1,200 dairy co-operatives in the country, the bank said Wednesday.M2M was launched in 2010 and benefits about 3.2 lakh dairy farmers across 16 states, HDFC said."M2M is aimed at bringing dairy farmers into the organized banking system, digitising the entire dairy value chain, and bringing to them all products meeting their banking and financial needs," HDFC said in a statement."We are extremely proud of what we believe is the second White revolution in the country and the changes it has brought about in the lives of farmers," said Michael Andrade, Head - Agri Business, HDFC Bank. "Bringing them under the formal financial fold has enabled them to live a better life," he added.Milk to Money ATMs at larger collection points have cash dispensers, while smaller collection points are equipped with business correspondent (BC) who operate Micro ATMs, enabling the farmer to withdraw the amount from his account immediately. The payment coming into the farmer's bank account creates a credit history, with which he can take a loan, buy more cattle, increase business and avail other banking products.The M2M footprint now covers the states of: Gujarat, Rajasthan, Maharashtra, Uttar Pradesh, Punjab, Haryana, Madhya Pradesh, Odisha, Jharkhand, Bihar, Assam, Meghalaya, Tamil Nadu, Kerala, Karnataka, and Andhra Pradesh. The programme has gained momentum post demonetisation with massive growth in the number of co-operatives after November 2016, the bank said.

Prabhat Dairy sees relaxation in milk prices by end of summer

Mar 07, 2017 07:34 PM IST

<http://www.moneycontrol.com/>

Prabhat Dairy, Joint Managing Director, Vivek Nirmal, attributed the price rise to a 15-20 percent increase in milk procurement prices in the recent past. He, however, was hopeful of some relaxation in milk prices at the end of the summer season.

After Amul raised milk prices last week by Rs 2 per litre, it is largely expected that other companies will follow suit.

[Prabhat Dairy](#), Joint Managing Director, Vivek Nirmal, attributed the price rise to a 15-20 percent increase in milk procurement prices in the recent past. He, however, was hopeful of some relaxation in milk prices at the end of the summer season.

The dairy firm also increased prices of products like ghee, paneer and dahi, said Nirmal. The price hike in milk will be margin neutral, he added.

Almost 70 percent of the company's revenues came from its B2B segment in last fiscal. It targets a 50 percent contribution of B2C in its overall revenues by FY20.

Below is the transcript of Vivek Nirmal's interview to Prashant Nair and Reema Tendulkar on CNBC-TV18.

Reema: If you could tell us, has Prabhat Dairy increased prices and what has prompted this price increase seen by the industry for milk prices?

A: Prabhat Dairy has also increased the milk prices. We are increased prices for products like ghee and other products like paneer, dahi and all. Then even for liquid milk, we will be shortly increasing the prices in all our segments.

Prashant: So this has prompted by Amul increasing prices?

A: This has basically been prompted by the increase in the milk purchase prices because what has happened because this is really not too much till now from the demand side that demand has gone up, but this is mainly from the supply side that supplies have gone down and major milk production regions of India, they are facing droughts, so the supply is down. Then the input cost for farmers of cattle field and all has gone up and that is why the players are now increasing the milk prices so as to give better prices to the milk farmers what they are produced today.

Reema: This price increase will be margin neutral for the company?

A: Yes, this should be margin neutral for companies mostly because actually the milk prices have gone up for purchase already. Now, this is how it will be compensated and I believe the prices to remain at these levels only for a couple of months because in the summer season, normally you see the demand going up. Now,

the demand for products like ice-cream or lassi or lot of other things will start going up and at the same time, due to summer season again, there is a seasonal fluctuation and the milk production starts going down. Unfortunately in India, now there is very less inventory carry over which normally is able to compensate for this demand and supply gap and that is why we will see the milk purchase prices at a similar level in the months to come.

Prashant: You mentioned drought. Can you talk a little bit about that like what states because we are in the middle of the month of March? Where are you seeing these conditions being toughest, where supply has dropped the most, which states, which regions? Also, not for Prabhat, but in terms of overall supply on a daily basis or whatever, how much has it gone down by?

A: If you talk about southern India, Tamil Nadu has declared a drought, Karnataka has declared a drought and the milk production there, definitely, we are seeing that it is not to the levels where it should have been. Maharashtra there were good rainfalls so there is not a problem of milk production in Maharashtra really speaking, but obviously, the last two years\' drought, there is still an overhang of it and the milk production has really reached the earlier levels.

Similarly, if you see in northern India, northern India also had a similar impact where there is not a drought situation really, but due to the very lower prices in the last two years, farmers have reduced the cattle herd and that is why we also see a lower production happening over there in northern India as well.

Reema: So, given the supply constraints that you just highlighted, do you think the milk purchase price will go up from here on?

A: I do not think it will go up further because it has really moved up in the last couple of months and it has really compensated. It is higher than the level where it was before two years. I do not see it going up further from here onwards. But maybe in the next 5-6 months as the summer season ends and the rains further start and green fodder particularly starts coming in, we can see some relaxation there in the milk purchase price at that time.

No Yadav privileges for Bhadohi villagers, milk prospects in Mumbai

Mar 6, 2017, 10.57 AM IST

<http://timesofindia.indiatimes.com>

BHADOHI: Yadavs of Ashogapur village in Bhadohi have made it big for themselves in Mumbai. Though having lived in the commercial capital for last 25 years, many of them have ceased to be UP voters, they reached their home state for first-hand feel of the elections.

"I moved to Mumbai in 1992. Prior to that I was a carpet weaver like several others in Bhadohi but it was not giving returns so I decided to join others from this village in Mumbai," said Sheshmani [Yadav](#). He took a fortnight's break from his dairy business to present during elections in Bhadohi.

Ashogapur is one of the 10 gram sabhas in the Amwa nyay panchayat in Bhadohi. Yadavs voters are in majority in all the 10 gram sabhas. Bhulaipur, meanwhile, has 87% Yadav population while Ashogapur has

more than 50%. Yadavs have migrated to Mumbai and other parts of Maharashtra from all the gram sabhas.

"It was my father Munni Lal Yadav, who first migrated to Maharashtra in 1980s and set up a dairy there since he had the skills. Later, he called my uncle and gradually many from the village followed," said Ashogapur [pradhan](#) Jilajit Yadav.

Some of the Yadavs from Bhadohi have set up dairies in Mumbai, while others have opened shops selling milk and dairy products. But in the process, many like Mangta Prasad Yadav have stopped being voters in Bhadohi.

But he said he had no regrets. "In Ashogapur, Brahmins hold big chunks of land but now, all the land here has been purchased by Yadavs and it's because of our hard work for had we stuck to carpet weaving we would have been starving like other artisans here," he said.

The village has a lone Ramsanjivan Yadav in the region who is still working as carpet weaver. His sons work in Mumbai and he weaves in his spare time when there is nothing to do in the fields. Yadavs were not carpet weavers traditionally but living with Muslim artisans in the same [villages](#) helped them learn the craft.

"Younger people no nothing about the craft," he said. Ashogapur has natives into farming. Out of 500 residents of the village, at least 150 are working in dairies in Mumbai, which comes to at least one member per family. "Yahan ek khoonta lagaane ke liye Brahmin ko ek kilo desi ghee dena padta tha (Yadavs had to pay 1 kg of desi ghee to a Brahmin to tie a cow or a buffalo in his field). But now economics has changed," said pradhan.

Villagers rued that being Yadavs has not brought them any 'sarkari' favours. "Our village does not have even a single solar light but Dhanapur, a Brahmin village, has been given eight," said Phaguram Yadav. The village has only one beneficiary under Ujjwala scheme of the central government.

Yadav families in the village have hardly been beneficiaries under the Samajwadi Pension Yojna either. "This is because the former pradhan of the village was not a Yadav," said Mangta Prasad, adding, "As if this was not enough 'notebandi' hit us hard in Mumbai and our families here. We can draw money from our Jan Dhan accounts."

The 12-beegha land allotted for girls' college in the village has been encroached. Girls cycle up to 16kms everyday to go to school after primary education. "The college is private. I want to study BSc but my family will not be able to fund my education in a private college," said class XII student Nandini Yadav who scored 82% marks in UP board in class X.

Yadavs in the village said they don't want to come back from Mumbai as the level of development in their village has not changed much compared to what it was two decades ago when migration from the village began.

Two major cooperatives ask government to keep dairy sector outside FTA negotiations purview

New Delhi | Published: March 4, 2017

<http://www.financialexpress.com>

The country's two major dairy cooperatives have urged the government to keep dairy products outside the ongoing trade negotiations with various blocs including hugely milk surplus regions such as European Union, Australia and New Zealand.

Cooperatives say that any cut in import duties would have adverse impact the livelihood of 15 crore farmers associated with milk procurement.

In a communication to commerce ministry, R S Sodhi, managing director of Gujarat Cooperative Milk Marketing Federation (GCMMF) has stated, "India is producing more than 150 million tonne of milk valued at over R6 lakh crore which is more than any other agricultural crop production including wheat and rice.

"Allowing any import of dairy products into India at a concessional duty rate would be directly affect more than 15 million families who are dependent on same milk for the livelihood,".

While calling upon the government to consider long term impact of providing import duty reduction on dairy sector, Sodhi has stated that necessary action should be taken against providing duty concessions and keep dairying completely out of ambit of free trade agreement with the Regional Comprehensive Economic Partnership (RCEP), a mega-regional economic agreement being negotiated between the 10 Association of South-East Asian Nations (ASEAN) countries and their six FTA partners: Australia, China, India, Japan, New Zealand and South Korea.

"If cheaper imports of milk products are allowed, we will be hit hard. Cooperatives' overhead costs are much higher than foreign or private players as we have commitment to buy all the milk brought to procurement centres," Rakesh Singh, managing director, Karnataka Cooperative Milk Producers' Federation (KMF) told FE.

Currently the import duty on Skim Milk Powder (SMP) is 15% while in case of butter it is as high as 40%.

GCMMF, also known as 'Amul', and KMF, which sells its products under 'Nandini' brand, had daily processed 160 lakh and 65 lakh litres, respectively, of milk in FY16. While Amul reported a turnover of R23,000 crore, KMF reported sales of R11,779 crore last fiscal.

A couple of years back, India's self-sufficiency index in dairy products was measured as 101, while of New Zealand was reported at more than 500, while that of Australia was recorded as 125. This implied that New Zealand and Australia have huge surplus milk output.

According to US department of agriculture report, New Zealand with a surplus of milk production is likely to witness a one per cent increase in milk production to around 21.6 million tonne in the current year out of which more than 70% of the milk had to be exported. EU at present has stocks of Skim Milk Powder (SMP) of about 4.2 lakh tonne, which is to be exported.

'Pair dairy products with Vitamin D pills to combat bone loss'

Published: March 2, 2017 1:38 PM IST

<http://www.india.com>

Boston, Mar 2 (PTI) Consumption of dairy products like milk, cheese and yogurt along with Vitamin D supplements may protect against bone loss among older adults, researchers including one of Indian origin have claimed.

Researchers found that vitamin D stimulates calcium absorption, which is beneficial for building bones and preventing bone loss overtime.

The findings, by researchers including those from University of Massachusetts Lowell in the US, could lead to better care for people over 50 years of age diagnosed with osteoporosis, a disease characterised by low bone mass and progressive deterioration of bone tissue.

For those affected, osteoporosis can lead to increased risk of fracture, loss of physical function, decreased quality of life, and even death, researchers said.

"This study is significant because in addition to milk intake, it also examined the association of other dairy foods such as yogurt, cheese and cream with bone mineral density and bone loss over time," said Shivani Sahni from Hebrew SeniorLife, a US-based nonprofit organisation.

"Furthermore, this study clarified that the association of dairy foods with bone density is dependent on adequate vitamin D intake. However, additional studies are needed to confirm these findings using serum vitamin D concentrations," Sahni added.

Minister Stresses on Need for Increase in Dairy Animals' Productivity

01 March 2017

<http://www.thecattlesite.com>

INDIA - Union Minister of State for Agriculture and Farmers Welfare Parshottam Rupala has emphasised the need to increase productivity of dairy animals with the increase in demand for milk.

The minister was speaking after inaugurating a national workshop on improving feed production efficiency and quality control aspects of cattle feed plants, organised by the National Dairy Development Board (NDDB) in Anand town, Gujarat.

Agriculture is the back-bone of India's rural economy and dairying systems play an important role in it, Mr Rupala was quoted as saying in a press release issued by NDDB.

He said that with the increase in demand for milk, productivity of dairy animals should also increase.

"It is time that we refocus our efforts in providing good quality feed and mineral mixture and put up concerted efforts in promoting different variants of compound cattle feed for different categories of animals," he said.

Mr Rupala said for ensuring quality in feed production, there is a need to have qualified and well-trained manpower, efficient plants and machinery and technical expertise to produce the right type of feeds.

Chairman of NDDB Dilip Rath, in his address, said that India's model of milk production is based on feeding crop residues and agricultural by-products and using family labour to add value to resources which otherwise have limited alternative economic value.

"It is in this context that the role of compound cattle feed in animal nutrition to help support the increase in milk production becomes significant," Mr Rath said.

He informed that the dairy cooperative network produces about 3.6 million tonnes per annum with an installed capacity of about 5 million tonnes in 70 cattle feed plants.

India Other Dairy Market 2017 Research in-Depth Analysis, Applications

Thursday, March 2nd, 2017

<http://www.newsmaker.com.au>

Description

Other dairy products, comprising dairy whiteners and condensed milk in India, are popular among more affluent urban consumers. Furthermore, such products have greater presence in North-east India, where there is lower availability of fresh milk. The increasing home preparation of desserts served to boost sales of condensed milk at the end of the review period, with a current value terms increase of 8% in 2016. Coffee whiteners remained the most popular category in other dairy in India, however,...

Researcher's Other Dairy in India report offers a comprehensive guide to the size and shape of the market at a national level. It provides the latest retail sales data 2011-2015, allowing you to identify the sectors driving growth. It identifies the leading companies, the leading brands and offers strategic analysis of key factors influencing the market - be they new product developments, distribution or pricing issues. Forecasts to 2020 illustrate how the market is set to change.

Product coverage: Chilled and Shelf Stable Desserts, Chilled Snacks, Coffee Whiteners, Condensed Milk, Cream, Fromage Frais and Quark.

Data coverage: market sizes (historic and forecasts), company shares, brand shares and distribution data.

Request a sample report @ <https://www.wiseguyreports.com/sample-request/1009790-other-dairy-in-india>

Why buy this report?

- * Get a detailed picture of the Other Dairy market;
- * Pinpoint growth sectors and identify factors driving change;
- * Understand the competitive environment, the market's major players and leading brands;
- * Use five-year forecasts to assess how the market is predicted to develop.

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Indian cos score over MNCs in food & dairy products: Research

Mar 01, 2017, 10.34 AM | Source: Moneycontrol.com

<http://www.moneycontrol.com/>

Research shows that Indian companies that are into food and dairy products understand the local palate and preferences better than multinational companies. While the MNCs dominate home and personal care segments.

Moneycontrol News Research shows that Indian companies that are into food and dairy products understand the local palate and preferences better than multinational companies. The MNCs dominate home and personal care segments.

Indian firms like the biscuit maker Parle Products, ITC , and Britannia along with Gujarat Co-operative Milk Marketing Federation (GCMMF) that markets the Amul dairy products top the food segment while MNCs like Hindustan Unilever , Procter and Gamble (P&G), Colgate-Palmolive dominate the home and personal care product segment, says a Business Standard report.

Sector experts' analysing this trend say since Indian companies have a better understanding of local tastes and food preferences and they tend to dominate the food product categories. Meanwhile, the aspirational nature of the home and personal care products of MNCs attracts the India consumer to them.

peaking to BS, Arvind Singhal, Chairman, Technopak, says, \"What MNCs have is globally-tested best practices and formulations that work well in home and personal care. Products are uniform across markets. In food, uniformity doesn't help. It is local tastes and preferences that work, helping local food companies over their global rivals.\"

There are various reasons for this trend, says Edelweiss' Abneesh Roy. According to him, local companies have better supply chains than MNCs, when it comes to food product supplies, while global companies have traditionally been dominant players in home and personal care products because of their globally-tested product formulations.

With the growing popularity of Ayurveda or natural products, the MNCs are now facing severe competition in home and personal care segments believe some experts but others say it is unlikely to affect the MNCs in a very significant way because they too entering that market. Some are also reviving their old brands, for example HUL has revived its Ayush brand in competition to Patanjali. Other MNCs like Colgate-Palmolive too has increased their focus on herbal toothpastes.

Dairy sector set to boost packaging

1 March 2017

<http://www.printweek.in>

The Indian dairy packaging segment is in a state of transformation. The sentiment was shared across all the exhibitors at the recently concluded India International Dairy Expo (IIDE) in Mumbai.

The increase in availability of packaged milk in all formats of retailing channels along with increasing consumer awareness towards yoghurt and sour milk drinks, flavoured milk drinks, and drinking yoghurt is transforming the Indian dairy industry.

According to National Dairy Development Board, India's per capita consumption of milk at 97 litres a year is way below that of western countries like the US, which boasts per capita consumption of 285 liters per year, or the EU, which consumes 281 liters per capita per year.

Discussions at IIDE revolved around the packaging developments that can help improve shelf life of milk without the need of refrigerated supply chain infrastructure. Although majority of milk consumption in India is in form of plastic pouches, there's been increasing focus of packaging firms to provide value added packaging as dairy players focus on extended shelf life with ultra high temperature (UHT) treatment of milk.

Last year, Schreiber Dynamix Dairies launched its second aseptic food processing and packaging facility at Fazilka. Schreiber Dynamix is India's first dedicated contract packer for foods in Tetra Pak cartons. Besides this, Uflex Rs 580-crore aseptic packaging plant is set to go live in April 2017.

"Dairy Industry is on a perpetual look out for novel packaging solutions for adding value to its products. Aseptic filling of UHT milk without compromising taste and nutritional value is on the growth trajectory. There are various challenges associated with maintaining cold chain throughout the supply chain – right from milk collection to delivery of milk to the end-user," says, Ajay Tandon, president and CEO, Engineering Business, Uflex.

In order to address these challenges, Uflex has launched ESL aseptic flexi-pouch machine for liquid filling Flexi -2A at IIDE 2017. With this machine milk can be packed in a pouch formed of a five to seven layer extruded/blown polyethylene film with strong barrier properties including a black layer for UV can extend shelf life up to 90 days under ambient conditions without cold chain. Uflex also offers specially extruded/blown film that can be used for packaging of milk.

Besides this, Uflex also showcased automatic pick, fill and seal machine for pre-formed pouches with spout for liquids, automatic servo driven FFS CT 90 and automatic FFS - D Motion.

At IIDE, Pune-based packaging equipment specialist Nichrome launched fastest milk pouch packaging machine Filpack Servo 12k. The manufacturer demonstrated how Filpack Servo produces 12,000 milk pouches per hour. The USP of the machine is motorised mechanical filling system, which enables consistent fill accuracy and ease of quantity changeover. It produces centre-seal pillow pouch for free-flowing liquid applications like milk, lassi, juice, mineral water, buttermilk, yogurt etc.

While Indian per capita demand is going up 4.5 per cent year-on-year, global per capita consumption is

growing at a peevish 1.5 per cent, and in some countries in the West it may actually be falling.

"In wake of this scenario India's milk production is estimated to touch 180 million MT by 2020 and given the low per capita consumption the potential for the dairy sector to proliferate is tremendous. Commensurate with this will be the prospects for dairy packaging in India," concluded Tandon.

Amul to hike milk prices by Rs 2/litre from March

Updated: Mar 1, 2017,

<http://timesofindia.indiatimes.com/>

VADODARA: This summer is set to burn a hole in your pockets as prices of all [dairy products](#) are set to soar.

Dairy major - Gujarat Co-operative Milk Marketing Federation (GCMMF) that markets brand Amul, has already increased prices of dairy products including cheese, butter, dairy whitener, ghee, buttermilk and ice-creams. Now, even prices of your daily necessity - milk - will soar by Rs 2 per litre with effect from March across the country.

"Since May 2014, prices of all dairy products except milk had remained stagnant. In last two to three months we have marginally increased prices of dairy products like butter, ghee, dairy whitener, buttermilk and ice-creams. We are paying more procurement price to farmers. Naturally, we will have to increase [milk prices](#) too," said GCMMF's managing [director R S Sodhi](#), confirming that milk prices across the country will be hiked by Rs two per litre in all the six variants in the month of March.

The date of price revision is yet to be decided. In June 2016, Amul had last hiked milk prices by Rs 2 per litre across the country.

"The cattle feed cost has gone up by 25 %, while the cost of green fodder has gone up by 20 to 25 %. And hence, we have to pay better [procurement prices](#) to our farmers," said Sodhi, adding that GCMMF's member [dairy unions](#) are paying anywhere between Rs 610 to Rs 635 per kg fat to their farmer members.

Price of cheese had already increased by Rs ten per kilo with effect from July last when a 200 gram cheese slice packet which came at Rs 112 started costing Rs 115. Similarly, prices of butter increased by Rs 20 per kilo with effect from October last when 100 gram butter packet which was sold at Rs 42 started selling at Rs 44.

Starting from January this year, Amul increased prices of ghee, buttermilk, dairy whitener and ice-creams. While price of a 500 ml pouch of ghee increased by Rs 220 to Rs 225 from January, price of a 200 ml buttermilk (Tetra Pak) increased from Rs 10 to Rs 12 in the same month. Similarly, price of dairy whitener also increased by Rs 10 per kilo as 500 gram packet which was sold at Rs 173 started selling at Rs 178 from January.

The dairy major which enjoys 40 % share in the Rs 2,500 crore organised ice-cream market increased prices of ice-creams by 5 to 8 % this month.

"We have not increased prices in all variants of ice-creams. But in some varieties the prices have increased in the range of Rs 5 to Rs 10 per litre," said a GCMMF official.

Through the network of its 17 affiliated district dairy unions Amul's peak milk procurement has touched 210 lakh litres milk per day. Last year, it had clocked turnover of close to Rs 22,700 crore.

From January this year, Amul hiked prices of ghee, buttermilk, dairy whitener and ice-creams.

Dairy industry sours on nondairy milk

Published 4:25 p.m. CT March 13, 2017

<http://www.jsonline.com>

Under FDA regulations, products labeled milk, cheese or yogurt must meet specific ingredient requirements. And they're supposed to be from dairy animals.

The dairy industry is pushing legislation, sponsored by U.S. Sen. Tammy Baldwin (D-Wis.), against competitors that use the word "milk" in selling soy, almond, coconut, rice and other plant-based beverages.

Called the Dairy Pride Act, the legislation would force the U.S. Food and Drug Administration to pursue enforcement action against mislabeled milk products.

The bill has been referred to the Senate's Health, Education, Labor and Pension committee and has gained a Republican co-sponsor, Sen. James Risch of Idaho, Baldwin's office said Monday.

Under FDA regulations, products labeled milk, cheese or yogurt must meet specific ingredient requirements. And they're supposed to be from dairy animals.

"The FDA has not enforced these labeling regulations, and the mislabeling of products has increased rapidly. This hurts dairy farmers ... and it has also led to the proliferation of mislabeled alternative products," Baldwin said in a news release.

The legislation comes as sales of milk as a beverage have slid for more than 30 years, with only about half of U.S. adults consuming the dairy industry's most iconic product.

Shifting consumer habits and a flood of new beverages in the marketplace, including sports drinks and bottled teas, have taken a toll on beverage milk sales.

While Americans consume about the same number of gallons of beverages as they did in the past, they're drinking a lot less milk.

Not giving up, the dairy industry has launched numerous marketing efforts such as "Got Milk?" and "Breakfast at home."

And the industry has lashed out at the makers of products such as soy milk, almond milk, coconut milk and rice milk.

Even if those products are nutritious, they should not have “milk” in their name because they don’t come from the mammary glands of a dairy animal, said Darin Von Ruden, president of the Wisconsin Farmers Union that represents many small and midsize dairy farms.

“Our grassroots, member-driven policy opposes any change in the FDA definition of milk, cheese or other products made with milk and opposes the use of the word ‘milk’ to designate any product not derived from mammals,” Von Ruden said.

Baldwin has asked President Donald Trump to support the Dairy Pride Act.

The legislation would require the FDA to issue guidance for enforcement of mislabeled imitation dairy products within 90 days.

“At this moment when the dairy economy is working to recover from low prices, it is especially urgent that the FDA address the misuse of dairy terms on plant-based foods,” Baldwin said.

Critics of the Dairy Pride Act say the legislation is more about propping up the dairy industry than looking out for consumers.

“The assumption that consumers are purchasing nondairy milks, yogurts and cheeses — because they’re confused — is as hilarious as it is condescending,” said Emily Byrd with the Good Food Institute, a Washington, D.C., group that promotes plant-based foods.

Good Food says it has gathered more than 47,000 petition signatures that make it clear that people aren’t confused by things such as soy milk labels.

“Still, lawmakers are anxious to pander to ‘big dairy,’ even if it gets in the way of consumer choice, free market competition and the growth of healthier, more humane and more sustainable industries,” Byrd said.

2017 Waikato Dairy Industry Award Winner Strives to Achieve

Monday, 13 March 2017, 10:31 am

<http://www.scoop.co.nz>

The major winner in the 2017 Waikato Dairy Industry Awards, Phillip van Heuven, strives to achieve in every area of his business and always looks for ways to progress.

Phillip was announced winner of the region's Share Farmer of the Year competition at the Waikato Dairy Industry Awards annual awards dinner held at Mystery Creek Events Centre last night. The other big winners were Euan McLeod, who became the 2017 Waikato Dairy Manager of the Year, and Kobus Liebenberg, the 2017 Waikato Dairy Trainee of the Year.

Phillip van Heuven, aged 30 years, is 50% sharemilking 230 cows for Brett Coubrough at Tirau and won \$14,050 in prizes.

His goal is to continue to progress through the industry by obtaining a bigger 50% sharemilking position, and he believes the strengths of his operation are in pasture and animal management.

"I am always monitoring the pasture and achieving correct residuals and have an established regrassing programme," he says. "For me, happy cows equals a happy farming life. Cow condition is a priority and growth rates of young stock are closely monitored."

Phillip has been in the industry seven and a half years, and is a qualified Joiner, working as a builder's labourer before making the career change. "I entered the dairy awards to see where and how I can improve."

Putaruru contract milkers Eoin O'Mahony and Sian Cecil, both aged 28 years, were runners-up in the Share Farmer competition, winning \$8,125 in prizes. They work on Trinity Lands Ltd 165ha, 600-cow farm. Eoin is a sixth-generation dairy farmer from Ireland, who has spent the past six years farming in New Zealand. They believe the awards experience gave them good insight to improving and building on their farming career.

John and Kathryn Blythe, both aged 36 years, placed third in the Share Farmer competition. The couple are 50% equity partners and 25% sharemilkers for the equity partnership on Wayne and Jenny Earwaker's 160ha Otorohanga farm, milking 450 cows. They won \$6,250 in prizes.

The New Zealand Dairy Industry Awards are supported by national sponsors Westpac, DairyNZ, DeLaval, Ecolab, Federated Farmers, Fonterra, Honda Motorcycles, LIC, Meridian Energy, New Zealand Farm Source and Ravensdown, along with industry partner Primary ITO.

The winner of the 2017 Waikato Dairy Manager of the Year competition is grateful for a farm owner with a wealth of experience and knowledge who is completely open to trying new things on farm.

Euan McLeod, who won \$8,925 in prizes, is currently farm manager for one of Waikato's most established AB dairy farming operations, Murray and Janet Gibb's 122ha farm, milking 380 cows in Taupiri, where he has progressed from farm assistant to farm manager.

"The herd on this farm have been bred to AB since the 1960s, and the heifers have been getting AB done since the early 1980s. As a result, the herd is one of the top Jersey herds in the country for body-weight, so not only do I have fantastic cows to milk, the farm also has an extra source of income from selling excess cows for which there is a strong demand," explains Euan.

"The farm owner allows staff to take responsibility for their jobs and to have the freedom to make decisions within those roles. That kind of environment is great for business."

It was the first time Euan, aged 35 years, had entered the awards, doing so to assess his operation and identify positives, as well as where there is room for improvement.

Cambridge farm manager Joshua Monks, aged 28 years, was second in the Dairy Manager competition, winning \$5,050 in prizes. Joshua sees the awards as a stepping stone to better opportunities in the future, and is proud to be managing the 250ha 860-cow farm his grandfather bought in 1965.

34-year-old Hamilton farm manager Greg Silvester placed third and won \$3,975 in prizes. Greg works on JD and RD Wallace Ltd 200ha farm, milking 700 cows.

The 2017 Waikato Dairy Trainee of the Year, Kobus Liebenberg, is a young farmer committed to the dairy industry, who is determined to be a farm owner.

"Long term I would like to own a chain of farms and be a Fonterra board member. Short-term I would like to obtain a farm manager position."

The 23-year-old has been in the industry for three seasons with the first six months being free labour and relief milking to 'get a foot-in-the-door'. He is currently herd manager for Campbell and Susan Thomas on their 420-cow property at Ohaupo and won \$6,575 in prizes.

He says entering the awards is an opportunity to reflect on strong and weak points. "Areas that need work are highlighted by judges, allowing me to improve and strive for better."

Runner-up in the Dairy Trainee competition was 22-year-old Otorohanga 2IC Mikayla Welsh, who won \$3,050 in prizes. She enjoys seeing both animals and people thrive and develop as new technologies and methods become increasingly available. "I think it is a privilege to work in an industry that contributes so much to the New Zealand economy." Mikayla works for Campbell and Helen Clarke on their 550-cow property.

Third place in the Dairy Trainee competition went to 20-year-old Te Pungia 2IC Hamish McDonald, winning \$2,050 in prizes. He works on Harry Mourit's 480-cow Tatua-supply farm.

The Waikato Dairy Industry Awards winners field day will be held on March 23 at 164 Webster Road RD2 Tirau, where Share Farmer of the Year, Phillip van Heuven, sharemilks. Also presenting at the field day will be the region's Dairy Manager of the Year, Euan McLeod and Dairy Trainee of the Year, Kobus

Share Farmer Merit Awards:

- DairyNZ Human Resources Award – Glenn van Heuven & Georgie Cameron
- Ecolab Farm Dairy Hygiene Award – Phillip van Heuven
- Federated Farmers Leadership Award – Glenn van Heuven & Georgie Cameron
- Honda Farm Safety and Health Award – Eoin O'Mahony & Sian Cecil
- LIC Recording and Productivity Award – John & Kathryn Blythe
- Meridian Energy Farm Environment Award – Phillip van Heuven
- Ravensdown Pasture Performance Award – Phillip van Heuven
- Westpac Business Performance Award – Phillip van Heuven

Dairy Manager Merit Awards:

- Ultra-Scan Most Promising Entrant Award - Storm Burrows
- Blackman Spargo Rural Law Ltd Leadership Award – Scotty Davison
- Wanna Internet Employee Engagement Award – Euan McLeod
- Fonterra Farm Source Dairy Management Award – Josh Monks
- DeLaval Livestock Management Award – Euan McLeod
- Primary ITO Power Play Award – Josh Monks
- Fonterra Farm Source Farm Management Award – Greg Silvester
- Westpac Financial Management & Planning Award – Josh Monks

Dairy Trainee Merit Awards:

- Farm Right Most Promising Entrant Award – Kerren Straker
- Bayleys Real Estate Farming Knowledge Award – Tom Kirkbride
- Waikato Federated Farmers Charitable Trust Community & Industry Involvement Award – Sandra Sturgess
- Blue Grass Contracting Communication & Engagement Award - Mikayla Welsh
- DairyNZ Practical Skills Award – Hamish McDonald Ends

Raw milk cheese linked to two listeria deaths in US

10 March 2017

<http://www.bbc.com/>

Two people have died and four more have fallen ill following an outbreak of listeria linked to recalled cheese in several eastern US states.

Officials say it was probably caused by a soft raw milk cheese called Ouleout from Vulto Creamery in New York state.

The cheese was stocked by a Whole Foods shop in Fairfield, Connecticut, and may also have been available in specialised cheese shops.

The creamery recalled several soft cheeses on Tuesday.

Six cases of listeria have been recorded in Connecticut and Vermont, where the deaths occurred, as well as in New York and Florida.

The people infected range in age from less than a year to 89, and five of them are female, the US Centers for Disease Control and Prevention (CDC) says. All six were taken to hospital and the identity of those who died has not been released.

Listeria bacteria can occur in raw milk and foods made with it, and can survive refrigeration. The bacteria are killed by cooking and pasteurisation.

Vulto Creamery said it was working on recalling the affected cheese.

The company says it makes small batches of handmade cheese using raw milk from local dairy farmers. Its founder started out by making cheese in his apartment in Brooklyn.

Vulto describes the Ouleout cheese as a "semi-soft washed rind cheese" made from unpasteurised milk that tastes "pungent and meaty".

How dangerous is raw milk?

Raw milk is milk from cows, goats, sheep or other animals that has not been pasteurised - the process of heating the milk to a specific temperature for a specific period of time to kill bacteria.

Some consumers say raw milk has more flavour and makes better cheese. Others choose unpasteurised milk as part of a broader shift away from processed foods, which are increasingly seen as unhealthy.

However the CDC says raw milk presents one of the biggest risks to consumers, who may face "many days of diarrhoea, stomach cramping and vomiting" and in rare cases kidney failure, paralysis, chronic disorders and even death.

The bacteria in raw milk can be especially dangerous to those with weak immune systems, older people, pregnant women and children, the CDC says.

Raw milk products are illegal in 20 US states, can be obtained from farms in 25 states and are available in shops in 13 states. EU countries make their own laws but products made with raw milk must be labelled. About a fifth of French cheese is made using raw milk.

In the UK, the sale of raw cow's milk is banned in Scotland but products made from it can be bought. Raw cow's milk can be bought from producers in the rest of the country.

Milk price rules to be issued

Update: March, 10/2017 - 10:00

<http://vietnamnews.vn/>

A customer examines milk products at a Co.op Mart in Ninh Thuận Province. The MoIT will issue a new circular to manage prices of milk products for children up the age of six. — VNA/VNS Photo Lan Phương

HÀ NỘI — The Ministry of Industry and Trade (MoIT) will shortly issue a circular with specific guidance to manage prices of milk products for children under six years old, according to information posted Wednesday on the ministry's website.

According to this circular, enterprises and cooperatives producing and importing milk products will have the responsibility to register or declare retail prices for milk and supplement products with the MoIT. They will also announce their distribution system to the ministry and the ministry's authorised offices will supervise to ensure milk products are sold at the informed prices in the local market.

After considering acceptability of prices registered, the MoIT will announce those prices and information about the distribution system of each enterprise and cooperative to local management offices to cooperate with the ministry in supervising prices at the retail stage.

The prices of dairy products being sold at the enterprises and cooperatives' distribution systems must not be higher than the registered prices and under control of the local industry and trade departments, market watch department, and inspection and taxation offices.

The ministry's Domestic Market Department said this mode of management will help State offices determine origin of goods and control quality and price of dairy and supplement products in case of problems in quality. They can also withdraw those products from the market.

Regulations under this circular will be applicable for all traders in Việt Nam as well as relevant State offices.

Subjects to the new circular will be domestic producers, importers, distributors and retailers of milk and supplement products containing milk.

According to a November 11, 2016 decree, enacted by the Government to supplement and revise some articles of a previous directive, the management of milk prices for children under six years old will be the responsibility of the MoIT in 2017 instead of the Ministry of Finance (MoF).

At present, the country has 877 registered formula products for children below six years old. Their registered and maximum prices are published on the portals of the MoF and local financial departments.

Since June 2014, baby formulas have been placed on the list of subsidised products, with a cap on ceiling prices of 600 products, since a range of solutions, including price registration and announcement, did not prove effective. The difference between retail and wholesale prices did not exceed 15 per cent.

The management of the milk prices was based on regulations of the Law on Price, the Government's Decree 177, issued on November 4, 2014, and Decree 149, issued on November 11, 2016, on specific regulations on managing milk prices for children under six years old.

The MoF also issued Circular 233 on adding and amending some articles of its Circular 56, dated April 28, 2014, on guiding implementation of Decree 177.

Based on Circular 233 and other existing regulations related to management of milk prices, the MoIT will shortly issue a new circular with specific guidance on the management of milk prices for children under six years old. — VNS

Aust dairy production down 8.2 per cent

10 Mar, 2017 02:52 PM

<http://adf.farmonline.com.au/>

Dairy production in Australia fell 5.9 per cent in January compared with the previous year, according to the latest figures from Dairy Australia.

Year-to-date production was down 8.2 per cent - a slight decrease on the position at the end of December, when production was down 8.5 per cent of the previous year.

Northern Victoria remains the hardest hit area with production down 17.2 per cent in January and 17.5 per cent year to date.

NSW (down 8.4 per cent in January, 6.6 per cent year to date) and South Australia (down 7.5 per cent in January, 10.8 per cent year to date) were also hard hit.

But Queensland continues to grow with production up 1.8 per cent in January and 2.3 per cent year to date.

Tasmania has started to reverse its trend with January production up 1.4 per cent but year-to-date production down 6.6 per cent.

Gippsland (down 1.7 per cent for January and 5.2 per cent year to date) and Western Victoria (down 2.2 per cent for January and 6.4 per cent year to date) have not been as badly affected as the northern parts of the state.

Western Australian production was down 1.8 per cent for January and 0.9 per cent year to date.

Plainview dairy first of its kind in Nebraska

Mar 9, 2017

<http://norfolkdailynews.com>

PLAINVIEW — Robotic dairy operations may seem like a thing of the future. And, in fact, they were in Nebraska until last month.

That's when the Demerath Farms dairy near here made state history when it began using four robotic milking systems on its expanding dairy operation. At maximum capacity, the dairy will milk 240 cows, three times a day.

Bill Demerath said the day-to-day work on the farm has, indeed, changed since the robots were installed Feb. 21.

"We'll be able to come in and do our chores, but we can do them whenever we want," Demerath said. "In the old (milking) barn, we would've walked in at 5:30 in the morning. Four hours in the morning, four hours in the afternoon we had to be milking cows, so we couldn't get anything else done."

For Demerath, the switch to robotic milking was a long process.

"I've been working with Norfolk Dairy Systems, and we've kind of been through five years of this to get to this point," he said. "We wanted to increase the herd without increasing labor. We needed a new barn. Our other free-stall barn was 40-plus years old. So we decided to go with this."

With the robots, the cows are able to essentially milk themselves.

"In this barn, they'll milk 24 hours a day," he said. "There's just more flexibility, better flexibility."

As part of the expansion of the operation, a new barn was built housing four robots, two on each side of the barn.

"Each robot can handle about 60 head. So we can do about 120 on each side," Demerath said.

The cows wear an electronic collar that can track their activities and record information regarding milking. The collar identifies which cows are being milked, and information is sent to Demerath's smartphone.

The cows had to be trained to use the robots, just as their human handlers did. They are fed a pelleted feed while being milked by the robot. It's used as an incentive for them. If they come to the robot to be milked, they receive their pelleted feed.

The robot works by attaching to each of the four quarters of the cow's udder and then detaching when the cow is milked — all on its own.

The milk is then transported to a bulk tank — a large storage tank that keeps the milk cool until it can be put on a truck and hauled away. But the milk must go through a cooling process to take it from the cow's temperature, 104 degrees, to the temperature of milk in the bulk tank, 38 degrees. A plate cooler is used to cool the milk.

"We're dropping that to 55 degrees before it hits the bulk tank, and that's just with ground water. All you're doing is just running milk by water to cool it. That's what a plate cooler is," Demerath said.

The milk is sold to Associated Milk Producers Inc., which picks it up every other day.

Demerath said training the cows is going better than expected.

"Things are going very well. Even the guys who put the robots in said our cows are taking to it extremely well compared to some other barns. So I was amazed," he said.

The cows also are offered every comfort when they are not being milked. They have access to large brushes that they can utilize as back scratchers.

"It's just for comfort. It gives them something to do, helps to keep themselves clean," Demerath said. "It stimulates blood flow in the cow. It's relaxing to them."

Demerath said time that used to be spent milking can now be devoted to other tasks, such as cleaning stalls more frequently.

"Happy cows, comfortable cows. That's the whole thing. That's why we have sand bedding," he said.

The sand is placed in single-cow stalls in the center of the four pens where cows can lay down when they are not eating or being milked.

Then, when they are hungry or are ready to be milked again they are able to leave the bedded stalls, and the process starts over again.

Price drop predicted for milk

9 March 2017

<https://www.odt.co.nz>

Bank economists have cut their 2016-17 milk price forecasts on the back of sliding prices following this week's GlobalDairyTrade auction.

Prices dropped 6.3% overall with key products whole milk powder and skim milk powder down 12.4% and 15.5% respectively.

ASB has cut its forecast by 50c to \$6 while Westpac has shaved 30c off its forecast to \$5.90. Fonterra's forecast sits unchanged at \$6.

Better milk volumes out of New Zealand had been the key catalyst for the sharp fall in prices, Westpac economist Sarah Drought said.

Last month, Fonterra upgraded its forecast for this season's milk collections to a 5% decline, from 7% previously.

That was reinforced last week by a 4% upward revision to Fonterra's expected offering on the GDT platform over the next 12 months.

European production was also improving, although Westpac was sceptical about how sustainable some of the gains were given low profitability in some countries, especially with global prices turning down again.

Some fall in prices had been expected this year, as New Zealand and global supply improved.

But even with summer production tracking better than expected, the decline in prices over the past fortnight had been sharper than anticipated, Ms Drought said.

Whole milk powder prices had fallen 16% over the past fortnight, taking them back to levels seen in October last year.

With dairy prices known to gather momentum in both directions, prices might push a bit lower in the near term.

"But with Chinese demand looking to be holding steady for now, and global supply still well shy of 2016's peaks, we expect prices to remain well off 2016's lows and expect to see some improvement in global dairy prices over the second half of this year," she said.

For next season, Westpac was forecasting a \$6.10 milk price, although, this far out, there were wide uncertainty bands around that.

ASB was maintaining its "relatively healthy" outlook for 2017-18 and its \$6.75 forecast, senior rural economist Nathan Penny said.

The volume of meat and dairy product manufacturing fell in the December 2016 quarter, although sales values rose due to higher prices, Statistics New Zealand figures show.

After adjusting for seasonal effects and removing price changes, meat and dairy product manufacturing volumes fell 5.7%.

"The fall in meat and dairy sales volumes followed rises in the previous two quarters. In contrast, sales values were up more than \$350 million, mainly reflecting a sharp rise in dairy product prices," business indicators senior manager Neil Kelly said.

Business Price Indexes reported a 14% rise in dairy product manufacturing output prices in the December 2016 quarter.

New Research: RTD Infant Milk Market Expected To Consume the Largest Market Share, By 2021

MARCH 8, 2017

<http://www.satprnews.com>

RTD Infant Milk Market Research Report covers the present scenario and the growth prospects of the RTD Infant Milk Industry for 2017-2021. RTD Infant Milk Market, has been prepared based on an in-depth market analysis with inputs from industry experts.

The report covers the market landscape and its growth prospects over the coming years and discussion of the key vendors effective in this market. To calculate the market size, the report considers the revenue generated from the sales of RTD Infant Milk globally.

The report contains a comprehensive market and vendor landscape in addition to a SWOT analysis of the key vendors. The study was conducted using an objective combination of primary and secondary information including inputs from key participants in the industry.

Following Companies Are Key Players of the RTD Infant Milk Market:

Abbott Laboratories (Abbott)

Danone

Mead Johnson Nutrition

Nestlé

Other Prominent Vendors of RTD Infant Milk Market Are:

Arla Foods

Amara Baby Food

Baby Gourmet

Ella's Kitchen Group

Friso

GreenMonkey (GreenZoo)

Hero Group

Morinaga

Meiji

Nurture (Happy Family)

One Earth Farms

Parent's Choice

Plum Organics

Stonyfield Farm

Research Expert's commented on the report:

"One trend in market is packaging innovation. In terms of packaging, products in glass or tubs contribute to the majority of infant formula sales. However, fast growth is experienced by pouches, i.e., containers with plastic spouts on the top from which food can be sipped. The popularity of pouches is mainly attributed to their ease and flexibility. Infant formula pouches are convenient and portable nutrition, as they are extremely compatible with consumers' on-the-go lifestyles and significantly promotes independent feeding."

According to the report, one driver in market is wide product portfolio. A wide range of baby foods and infant formulas propel the market growth globally owing to the increasing demand from the parents seeking different variants. The various requirements include different formulas, different sizes, genders, age groups, variants of flavors, and product packaging. Manufacturers such as Abbott, Mead Johnson Nutrition, and Nestlé offer infant formula products with different variants under their flagship brands Similac (Abbott), Enfamil and Enfagrow (Mead Johnson Nutrition), and Gerber (Nestlé).

Report also presents Geographical Segmentation analysis of RTD Infant Milk Market of Americas, APAC, EMEA region.

Further, the report states that one challenge in market is gap between nutritional and immune strengthening benefits from breast milk. Being known as breastfeeding alternatives, RTD infant milk products fall short when compared with breast milk in terms of nutritional and immune strengthening benefits. Ingredients such as DHA, lutein, and vitamin E, which are found in breast milk, are frequently used ingredients for breastfeeding alternatives. These ingredients used for preparing RTD infant milk formula are low in concentration, on comparison to the composition found in breast milk.

Key questions answered in RTD Infant Milk market report:

What will the RTD Infant Milk market size be in 2021 and what will the growth rate be?

What are the key market trends?

What is driving RTD Infant Milk market?

What are the challenges to RTD Infant Milk market growth?

Who are the key vendors in RTD Infant Milk market space?

What are the market opportunities and threats faced by the key vendors?

What are the strengths and weaknesses of the key vendors?

New Zealand's main dairy export takes a dive at Global Dairy Trade auction

Last updated 09:01, March 8 2017

<http://www.stuff.co.nz>

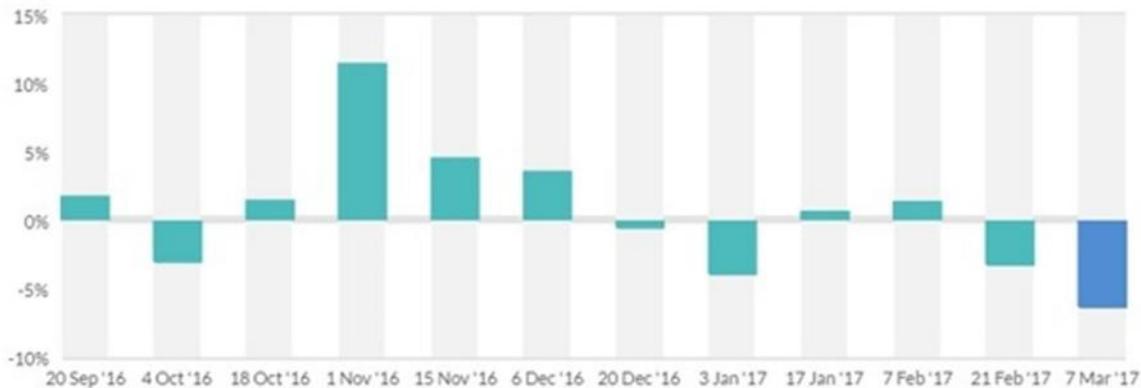
Federated Farmers dairy group chairman Andrew Hoggard says the latest price fall should not threaten Fonterra's farmgate forecast of \$6.

New Zealand's main dairy export, whole milk powder, took a dive at the latest Global Dairy Trade auction overnight.

The price for whole milk powder (WMP) plummeted 12.4 per cent to US\$2782 per metric tonne, following a drop of 3.7 per cent at the previous auction on February 21.

Overall, dairy prices slumped for the second straight auction, dipping 6.3 per cent to US\$3512 per metric tonne. Prices were down 3.2 per cent two weeks ago.

Change in GDT Price Index



March 7 Global Dairy Trade auction results

Federated Farmers dairy spokesman Andrew Hoggard said the fall would probably not threaten Fonterra's farmgate forecast payout of \$6 per kilogram of milksolids but might "take the gloss off" next season's opening prices.

"Recently I asked whether the higher global prices were due to a drop in production or an increase in demand. I think the answer is clearer, that it's because of a drop in production," Hoggard said.

Fonterra has recently revised its forecast for New Zealand milk collection for the 2016-17 season from 7 per cent to 5 per cent.

ASB economist Nathan Penny said the bank would be lowering its present payout prediction of \$6.50, but would not yet indicate the revised figure. However he said it stood by its longer term forecast of \$6.75 for the 2017-18 season.

"There's more milk around now than expected as lost production has been made up, so prices will be weak for a period."

He agreed with Hoggard that Fonterra's price should stand, as the dairy giant had taken a conservative position when it recently fixed it at \$6.

AgriHQ said normally at this time of the season the volume of product being offered on GDT started to fall away, but improved milk intakes in recent months mean Fonterra has more product available to sell than previously anticipated.

"Last night's result shows just how tightly balanced the market is - there just isn't the depth of demand in the market to absorb any extra product at the moment," analyst Susan Kilsby said.

Last week Fonterra increased the amount of skim milk powder (SMP) and whole milk powder (WMP) available at the March 7 GDT event. The volume of SMP offered was lifted by 49 per cent and the amount of WMP available increased by 6 per cent.

The number of bidders participating in the auction was fewer than seen at recent auctions but the number of bidders that secured product was similar to the previous event.

Milkfat products did a lot better than powder. Demand for butter and anhydrous milkfat (AMF) has been very strong throughout the season driven by dietary trends towards natural products and away from synthetic products such as margarine.

Regular grade AMF was priced at US\$5515 a tonne, just 0.8 per cent less than at the previous auction, while butter recorded a 2.3 per cent lift in price with unsalted product with a May shipping date making US\$4700 a tonne.

There were 134 participating bidders, with a total of 22,328 metric tonnes of product sold.

Murray Goulburn pricing controversy ends four generations of dairy at Dubbo

Posted 7 Mar 2017, 9:45am

<http://www.abc.net.au>

A Dubbo dairy family with four generations of involvement in the industry is the latest casualty of the Murray Goulburn pricing controversy.

Kylie and Peter Squires are selling all their Holstein Friesian cattle and their Buckhobble stud, near Geurie, east of Dubbo in western New South Wales.

"In the past five to six months we were on a break even price," Mrs Squires said as she watched her cows seeking relief from the heat under shade cloth.

"No one wants to work 12-14 hour days on break even. We want to make a little bit of money. That was probably our determining factor to sell up."

With the Squires selling up the farm, just two dairies will remain in the district, down markedly from eight in 2000.

"Murray Goulburn had sent emails to other processors stating that we couldn't approach any other processor unless we got a letter from Murray Goulburn that we could leave," Mrs Squires said.

Experience lost

On both sides of the family, Kylie and Peter Squires have benefited from generations of experience.

They were expecting this to continue with Jayden having left preschool teaching to work on their Buckhobble Holstein dairy and stud.

With tears welling and her voice breaking, Mrs Squires said taking such a decision was extremely difficult.

"It was awful. Probably one of the hardest days ever," she said.

One of those to leave is Ms Coman, who Mrs Squires described as "like a sister" after being with the operation for ten years.

"This is basically my second home. It is quite an upheaval," Ms Coman said, as she worked closely on the stud operation as well.

She has managed to find another job on a dairy on the NSW far south coast near Bombala where she grew up.

While Ms Coman is heading south, Jayden Squires has found work on a nearby property while spending several days with his parents' beef operation.

As the family come to grips with the decision, their spirits were buoyed by the arrival of Bec Kuhnert from Munich.

She had previously spent time working on the stud while backpacking around Australia before returning to Germany to work in real estate.

She has returned to spend several weeks helping with the change.

"They became my second family. I can't imagine the place without the dairy cows and workers. It's really, really sad," Ms Kuhnert said.

Interest in the herd has come from Queensland, New South Wales and Victoria.

Once the sale is conducted in March there will not be a chance to sleep in.

Milking will continue until all the cows are sold and moved to their new home.

Milk Ingredients Market to receive overwhelming hike in Revenues by 2021

[MARCH 7, 2017](#)

<http://www.satprnews.com>

Besides the prominent types of ingredients, the global market for milk ingredients is also segmented on the basis of application and regions. Primary types of milk ingredients classifying the growth of global market include, milk protein concentrates, milk protein isolates, milk powder, casein, and caseinates, while lesser prevalent ingredients can be categorized under “others” segment. Milk powder is expected to attain dominance as an ingredient type, while the global milk ingredients market will also witness considerable growth in its casein and caseinates ingredients segment. Applications of such ingredients are also instrumental for assessing a growth prognosis of the global market, which is why the market is stratified into dairy products, food supplements, sports nutrition, infant formula, beverages, and ice-creams, among others. The prominence of dairy product applications will continue to be evident, but growth in infant formula application segment is likely to gain momentum over the projected period.

Demand for milks enriched with specific ingredients is no longer limited to sports industry or fitness professionals in the world. Health consciousness is gripping consumers from all walks of life, prompting milk producers to offer healthy products through protein-rich or low-fat milks. Consumption of milks with higher presence of protein ingredients, such as caseins and caseinates, and amino acids helps consumers build muscles in a healthier fashion. Organic benefits of some milk ingredients such as calcium lactate improves the strength of consumers’ teeth and bones, which is far more benefitting for people suffering from orthopedic disorders. A moderate consumption of milk supplemented with amino acids as its core ingredients, on a daily basis, ensures a proper sleep for consumers, and acts as a remedy for sleep deprivation and insomnia. Improving skin tones, averting cognitive decline and keeping the consumer’s body hydrated also act as drivers for fuelling demand of some specific milk ingredients in the global market.

Qualities of milk ingredients that promote their consumption might not necessarily be applicable for all consumer sects in the global market. Incidences of milk allergies such as lactose intolerance are acidic refluxes deter the consumption of such milk brands among consumers. Overconsumption of milk with higher presence of specific ingredients can lead to some serious disorders, demoting a company’s product range with no fault of its own, whatsoever. Another key challenge curbing the growth of global milk ingredients market is milk product manufacturers are often riddled with production hindrances arising from deriving ingredients in their natural and organic form. Improper extraction of ingredients or inclusion of artificial ingredients instigates heavy criticism from industry leaders, consumers as well as regulatory bodies of a region.

Keeping in mind that consumers prefer flavorsome yet nutritious milk, companies continue to adopt developed production equipment and mechanism to instate processes that increase presence of optimum

ingredients in their milk products. The global market for milk ingredients will progress under the influence of such trends, where milk manufacturing companies should concentrate their businesses on the basis of several types of milk ingredients, and likewise, more and more consumers should be compelled to opt for such “ingredient-rich” milk products. Milk cartons and packages will continue to notify consumers on types of ingredients present in the packaged milk, along with their nutritional worth and quantity. Business opportunities for milk companies offering ingredient information on their packaging labels will soar successively, particularly due to dietary choices of health enthusiast consumers. Meanwhile, budding manufacturers of milk ingredients are likely to introduce innovative products in the market and initiate harvesting of revenues from consumption of novel milk products.

Analysis of the growth of global milk ingredients market can be evaluated across four key regions, namely,

North America (Canada and the US)

Western Europe (Benelux, Nordics, EU5)

Eastern Europe

Asia Pacific (New Zealand, Japan, Australia, Greater China, India, ASEAN countries, and others)

Latin America (Brazil, Argentina, and others)

Key insights of region-wise analysis will promote the influence of North America in the global milk ingredients market. Consumers in the US continue to opt for nutritional foods and beverages, regardless of their affordability, resulting to higher contribution in global market by North America’s milk ingredients market. Proliferating health consciousness and advanced dairy industry in Western Europe is slated to increase revenue influx in European milk ingredients market, while presence of a specialty nutrition sector in Asia Pacific countries will render the region lucrative for production of milk ingredients in the global market.

Global Dairy Alternatives (Soy, Almond, Rice, Coconut & others) Market Trends Analysis and Forecasts 2017-2016 & 2022 - Research and Markets

March 6, 2017

<http://finance.yahoo.com>

Global dairy alternatives market is expected to grow at a CAGR between 13.5% and 14.0% over the forecast period from 2016 to 2022.

The dairy alternatives market is segmented on the basis of type and distribution channels. The segmentation on the basis of type covers soy milk, almond milk, rice milk, coconut milk and others. Furthermore, on the basis of distribution the dairy alternatives market is segmented as supermarkets/hypermarkets, convenience stores and dollar stores, specialty stores and online.

The global dairy alternatives market consists of a large number of players, a lot of whom are finding excellent scope of growth through the growing number of consumers with allergy to milk and milk products and lactose.

The global dairy alternatives market is expected to be primarily driven by factors such as growing consumer's preference for vegan diet nutritional benefits drive the plant-based dairy alternatives market and lactose intolerance & milk allergy. However, the growth in global dairy alternatives market is likely to be hampered due to its more expensiveness compared to dairy milk. The price for commonly utilized quality of dairy alternatives in each application and function has been considered.

Scope of the Report

Dairy Alternatives Market by type

Soy Milk

Almond Milk

Rice Milk

Coconut Milk

Others

Dairy Alternatives Market by Application

Food

Beverages

Dairy Alternatives Market by Distribution

Large Retail

Small Retail

Specialty Stores

Online

Companies Mentioned

Archer Daniels Midland Company

Blue Diamond Growers

Daiya Foods Inc.

E. I. du Pont de Nemours and Company

Earth's Own Food Company, Inc.

Eden Foods, Inc.

Freedom Foods Group Limited

SunOpta, Inc.

The Hain Celestial Group, Inc.

The Whitewave Foods Company

RABDF scraps Livestock Event for focused dairy show

06 MAR 2017

<https://www.fginsight.com>

The RABDF has moved away from planning a September show, instead opting for a new innovation based event, Dairy-Tech, to be held in February 2018.

Following the collapse of negotiations with Holstein UK through the clash of their respective show dates, the RABDF has decided after months of discussion to re-invent itself and come out fighting.

At a London press briefing, it was said plans for a September show were to be scrapped and instead a 'brand new technology-based event' organised - Dairy-Tech to held on February 7, 2018 at Stoneleigh Park.

RABDF managing director Matt Knight quickly dismissed any co-operation with Holstein UK with its highly successful UK Dairy Day, but said the Association had decided to go ahead with its own one day event, retaining its sponsor, Barclays.

Although at one time the Association shunned the showground as not up-market enough and without sufficient indoor space, they have decided to return there to hold their event in the revamped covered cattle arena.

The new event which will not have any livestock classes, apart from cattle brought in for demonstration purposes, leaves the Holstein UK supreme with its UK Dairy Day in Telford where cattle classes are central to the event.

One of the possible stumbling boxes over the transfer out of the NEC was a possible cancellation fee, but the RABDF revealed there would not be one as they had reached the end of their tenancy agreement.

Also, because of the lower cost of the Stoneleigh site and the Dairy-Tech five month displacement from UK Dairy Day, Mr Knight said he was '100 per cent confident we will make money from the event'.

After being closely watched in recent times as they tried to forge a future, the Association said they now hope to bring 'unique benefits' to its members while also stepping up its influencing work after what its chairman, Mike King, describes as a 'long and rigorous review process'

He said: "While every option for the future of the charity had been considered, feedback from industry and members made it clear there was still an important place for RABDF in the dairy sector. Since reviewing the organisation's activities it has become clear RABDF has not been playing to its strengths or delivering sufficient depth. It did not evolve with the times and lost sight of its specialisms".

Following its new objectives, it now hopes to partake in lobbying with government and policy making, however it was uncertain just how they would fit in with the NFU and the non-lobbying AHDB. They are also planning to offer a new Policy Conference to be held in October, in association with The Trehane Trust.

A focus is said to remain on nurturing young talent and the 'new' RABDF, as Mr Knight termed it, would 'encourage new entrants through training and awards' and launch its own Young RABDF Board.

The Association said they also wish to wider its work in promoting dairy farm business resilience.

Matthew Knight, managing director of RABDF, said: "We are going to build on our popular on-farm learning opportunities and will keep developing the Women in Dairy initiative. Also watch out for a big announcement about our flagship RABDF/NMR Gold Cup competition, soon to be relaunched with a new scope."

Mr Knight added a priority of the review had been to ensure membership delivered value with Dairy-Tech being free for members, and receiving further ticket discounts. Members would also have the opportunity to raise issues at Council level, with escalation to the All-Party Parliamentary Group if warranted.

Dairy farmers are fighting with soy milk producers over what can be called milk

MAR 6, 2017, 10.21 PM

<http://www.businessinsider.in>

Is soy milk or almond milk actually milk? How about cheese made from tapioca and coconut oil?

These are the kinds of questions that might be debated before Congress, thanks to [the Dairy Pride Act](#) .

Introduced in January, the bill aims to impose FDA labeling standards on dairy products. If passed, it would mean that companies making plant-based alternatives to dairy-based foods couldn't call their products milk, cheese, or yogurt, since they do not come from hooved mammals.

The Dairy Pride Act, introduced by Representative Peter Welch of Vermont and Senator Tammy Baldwin of Wisconsin (a state known for its cheese), is currently being [reviewed](#) by the Senate Committee on Health, Education, Labor, and Pensions. It reads:

"Given the proliferation of plant-based products in the marketplace that are mislabeled as milk despite the standard of identity defined for this substance, enforcement by the FDA against these practices should be improved to avoid misleading consumers."

The FDA officially defines milk as "the lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows," but that standard is not actively enforced when it comes to labeling.

The Dairy Pride Act argues that labeling plant-based products as "milk" could be misleading to consumers, since those products do not contain the same nutritional content as real dairy. Critics of the Dairy Pride Act, however, say that shoppers know exactly what they're buying if they pick up, say, a carton of Silk soy milk.

"Our consumer is passionately motivated by fact that they read and understand nutrition labels - they are very careful what they are putting in their shopping basket. There's no confusion there," [Daiya Foods](#) CEO Terry Tierney tells Business Insider. His company produces cheese and yogurts made primarily of tapioca, safflower oil, coconut oil, and inactive yeast.

Tierney believes that plant-based milks and cheese are just another segment of the dairy industry. Milk, he adds, should be defined by how it's used by consumers - since people can and drink and cook with almond or cashew milk the same way you would with cow's milk, so they should all be considered the same thing.

The Dairy Pride Act is "a solution looking for a problem," Tierney says.

But Blake Waltrip, the CEO of A2 Milk, worries that grocery shoppers might assume that non-dairy milks are nutritionally equivalent to cow's milk. Waltrip's company produces a milk that uses a protein called A2 (though most milks have the A1 protein). He says the health benefits of plant-based milks don't match those of regular milk, which has [essential nutrients](#) like calcium, vitamin D, and potassium. (Some brands of soy and almond milk are fortified with these nutrients, however.)

"There is a definition of milk. It's not milk if it comes from a plant, nut, seed, or anything like that," he tells BI.

On March 2, a nonprofit that advocates for plant-based foods, called the [Good Food Institute](#) (GFI), filed an FDA petition that argues labeling beverages "almond milk" and "soy milk" is a free speech issue.

"If FDA (or Congress) were to heed such calls and target new (and old) non-dairy alternative products for selective enforcement, it would violate the First Amendment rights of the producers of these products to label and describe their products in a truthful and clear manner consistent with consumer expectations," the petition reads.

Plant-based dairy alternatives have grown into [a \\$1.4 billion industry](#), while the consumption of dairy milk declined [13%](#) from 2011 to 2015. Many people consider those plant-based products to be healthier, since many are lower in calories and fat than cow's milk. Others purchase them because they are lactose-intolerant, vegan, or have a dairy allergy.

In recent years, the dairy industry has come under fire regarding [animal welfare](#) and [environmental impacts](#). (Dairy farming consumes [more land and water](#) than most plant-based food production.) The production of almond milk, though, also has negative impacts on the planet. California grows the majority of the world's almonds, but they require a great deal of water to produce (a problem in an area prone to severe drought). It takes an estimated 15.3 gallons of water to produce 16 almonds, [according to](#) The New York Times.

Several recent lawsuits about food labeling have made similar arguments to those in the Dairy Pride Act. In 2015, a Federal District Court judge in San Francisco [dismissed](#) a class-action lawsuit against Trader Joe's. In the suit, a group of consumers said the grocery chain's almond, coconut, and soy milk labeling led them to mistake the products for cow's milk.

In 2009, a woman sued the Quaker Oats Company, claiming that she was misled that Cap'n Crunch's Crunch Berries contained real fruit. (The case was dismissed, as was an earlier one regarding Fruit Loops, [as reported](#) by Consumerist.)

In his decision in the dairy case, former District Court judge Samuel Conti [wrote](#):

"It is simply implausible that a reasonable consumer would mistake a product like soy milk or almond milk with dairy milk from a cow. The first words in the products names should be obvious enough to even the least discerning of consumers."

The white lies of the dairy industry that no one wants you to know

6 MARCH 2017

<https://yourstory.com>

Animal cruelty, bloodshed, and slaughter are often associated with non-vegetarianism, meat consumption, and the leather industry. Rarely have voices been raised against the thriving Indian dairy industry where the cattle are not only exploited but also forced to live in inhumane conditions not fit for any living being.

Studying such institutionalised cruelty, the Federation of Indian Animal Protection Organisations (FIAPO) conducted an undercover investigation in 49 dairies across four cities Alwar, Bikaner, Jaipur, and Jodhpur — in Rajasthan in June 2016. The findings uncovered the cruelty and the pitiable living conditions the cattle are subjected to.

Don't get milked! The white lies of the dairy industry

It is common knowledge that cattle, like human mothers, lactate for their young child. In the case of mass production of milk in dairy farms and tabelas, frequent pregnancy of cows is encouraged and often, animals are subjected to artificial insemination.

"There is constant abuse of animals that the milk industry promotes at every step. There are no happy cows gladly providing their milk for humans to consume, as we are made to believe," says Varda Mehrotra, the 33-year-old FIAPO director.

Animals are made to calve at least once a year for the milk to be produced, which means the cattle are continually artificially impregnated. Studies show that due to the artificial inseminations and the way they are treated, the animals' life spans are drastically impacted. In an ideal situation, cattle grow to be around 25 years of age, but milk animals have a life span of around 10 years.

While this information has often made news and is, to a certain extent, expected from the dairy industry, the FIAPO investigation revealed that there is much more these mute beings are put through.

A male calf is often deemed a burden by the dairy industry as the young animal is unable to produce milk. The only income an individual can gain from the young calf is by selling its meat and skin for leather. In short, slaughter is the only option available for a male child. According to veterinary experts, a calf should be at least four to five months old before he meets his fate. Sadly, the dairy industry fails to provide even this limited life span to the young animals. Many farms often send the little animal to the slaughter house earlier, within four to five days of its birth, thereby violating the Prevention of Cruelty to Animals (Slaughter House) Rules, 2001.

“Dairy is cruel and the reality of the dairy industry which we often do not get to see is that there is brutality and abuse, leading to the slaughter of animals once they are termed ‘useless’ and incapable of milk production,” says Varda.

Once born, the calves are separated or restricted from accessing their mothers, which is traumatic for both mother and calf. While the mother’s milk is used for human consumption, the calves are fed substitutes and allowed limited suckling. Male calves and unproductive, sterile females are deemed unusable and are either abandoned or sent for slaughter. Females that are healthy are kept alive and go through the entire milking-to-slaughter cycle again. Once every ounce of milk is extracted, the infertile and ‘spent’ cows and buffaloes are killed.

In a chilling revelation, the investigation further revealed that in order to continue the milking process and keep the mother lactating, a khalbaccha — a makeshift calf — is placed next to her. In certain farms, the tail and the head of the young calf is dismantled from the carcass and is placed at the ends of the stick. The smell of death is camouflaged with hay and a balm; hence, the cow continues to get milked, while the remains of the young calf are sold in the market as veal.

The missing element in the beef debate

It is ironic how cattle are viewed through different lenses when it comes to milk and beef, even though they are two sides of the same coin. The National Dairy Development Board report stated that the monetary value of milk production almost tripled between 2004–05 and 2011–12 and that there was a 98.6 percent match between milk and beef production over this period. It is neither shocking nor coincidental, that India, the largest producer of beef in the world, is also the largest producer of milk, Varda adds

According to the data released by the US Department of Agriculture, India exported 2.4 million tons of beef and veal in 2015. While there have been major questions and discussions about what is fuelling this number, no one is ready to look at the root cause — the growth of the dairy industry in the country.

The myth of “healthy” dairy products

Through the medium of advertising and word of mouth, individuals are fed this information about milk and milk products being absolutely healthy and great for us. No one ever talks about the other side of the story, which is the health risks they carry.

“I am a mountaineer by passion and a vegan by compassion and I want people to question their consumption and the choices they make,” says Kuntal Joisher, world’s first vegan to climb Mount Everest.

The 34-year-old believes that if he can climb the highest peak in the world on a plant-based diet, anyone can live a healthy life without consuming animal products. By following a plant-based diet, one can drastically cut their carbon footprint, save precious water supplies, and help ensure that vital crop resources are fed to people, rather than livestock, he adds.

One of the strongest beliefs inculcated by the Indian society is that dairy products are healthy and synonymous with good health. The FIAPD calls this a “white lie” and questions the need for dairy products in a human diet.

Elaborating further, Vardha says, “If you tell anyone that drinking milk actually causes as much suffering as eating meat, they will not believe you. So the whole idea of ‘Don’t Get Milked’ is to bring forth the reality of the dairy industry and enable consumers to make a more informed decision.”

Aspiring Dairy Farmers Wanted for Apprentices Program

Mar 5, 2017

<http://www.lancasterfarming.com>

CORTLAND, N.Y. — Cornell small dairy support specialist Fay Benson is recruiting participants for the New York edition of the Dairy Grazing Apprenticeship Program, the groundbreaking, nationally recognized apprenticeship program for the agricultural industry.

Modeled after apprenticeship programs such as those for developing a highly skilled level of experience for new plumbers and electricians, the Dairy Grazing Apprenticeship, or DGA, is recognized by the federal Department of Labor.

The two-year DGA requires 4,000 hours of instruction, including 277 hours of online classes, and on-the-job training on farms approved for good agricultural practices and safety measures. The federally registered apprentices are paid on an established wage scale to work on an existing grazing dairy farm while they gain knowledge, skills and early experience. The wage increases over time as skill level grows.

The New York apprentices and master graziers will work with Benson.

Apprentice candidates must be at least 18 years old, have a high school diploma or equivalent, be physically able to do the work a farm requires, and have reliable transportation.

A master grazer must have at least five years experience with managed grazing or certified organic dairying and an interest in mentoring someone interested in dairy career entry.

Master graziers often find their own apprenticeship candidates. In some cases, once the training is complete an apprentice stays on as a dedicated farm employee, becomes a farm partner or eventually transitions into farm ownership.

Successful completion of the DGA provides the apprentice with a journeyman certificate recognized for college-level credit by the New York Department of Labor. The journeyman experience may help secure a beginning farmer loan with FSA or a bank.

The Cornell Dairy Farm Business Summary has shown that dairies that use grazing are more profitable than non-grazing dairies of similar size. Grazing is a way to lower feed costs while maintaining animal health and agricultural stewardship.

The Dairy Grazing Apprenticeship program that began in Wisconsin in 2009 is now approved in nine states: Iowa, Maine, Minnesota, Missouri, New Jersey, New York, Pennsylvania, Vermont and Wisconsin.

There's one key factor that shows why organic milk is healthier for you

Published 9:52 am, Sunday, March 5, 2017

<http://www.newstimes.com>

Milk and cheese can be great sources of protein and calcium.

But as it turns out, there may be one type of milk that's nutritionally superior: the organic kind that comes from grass-fed animals.

Michael Tunick, a research chemist at the U.S. Department of Agriculture and author of "[The Science of Cheese](#)," told Business Insider that the difference has to do with what the cows eat.



"When the cows eat grass and things they want, it raises levels of healthy fats in the milk," Tunick said.

To meet the USDA's "organic" criteria, farmers have to maintain or improve the land they're raising animals on, and can't use synthetic fertilizers or genetic engineering. There are also strict rules about what the milk cows can and can't eat.

To figure out how those factors impacted the nutrition of the cows' milk, Tunick and other researchers at the USDA looked at two neighboring farms — one that's organic and one conventional — and compared the nutritional content in their milk over the course of three years.

In a [report published in 2015](#), the team showed that when cows eat grass and are given the freedom to graze, their milk has higher levels of healthy fats than milk from cows raised in more restricted, non-organic conditions. Specifically, there was 36% more omega-3 fatty acids and 25-30% more conjugated linoleic fatty acids than the milk from the conventionally raised cows.

Everything else —including protein, lactose, minerals, acidity — stayed the same regardless of how the cows were fed.

Other research into the fatty acids in milk has not yielded such conclusive results, however. A [2013 study](#) funded in part by the organic milk industry suggested that because organic milk has more fatty acids, it could eliminate "probable risk factors for a wide range of developmental and chronic health problems." But shortly after, the [Washington Post reported](#) that the paper might have gone too far, since there aren't actually enough omega-3 fatty acids in organic milk to lead to those health benefits. (You'd have to drink 5.5 gallons of full-fat milk to get the same amount of omega-3s as an eight-ounce piece of salmon.)

The 2015 results were strong enough, however, that the USDA researchers concluded that "the importance of pasture grazing must be considered in supplying milk and dairy products that address consumers' demand for foods that support human health and wellness."

Barlows honored with dairy leadership award

6:02 a.m. CT March 4, 2017

<http://www.news-leader.com>

The Missouri Dairy Hall of Honors Foundation maintains and perpetuates the Dairy Hall of Honors in the Animal Science Center at the University of Missouri-Columbia. The MODHH Foundation provides an archive for the preservation of records and memorabilia of the Missouri dairy industry. The foundation honors leaders related to the dairy industry with four annual awards.

The Dairy Leadership Award recognizes individuals who have rendered outstanding service and provided leadership for the Missouri dairy industry over a period of time. The 2016 award was presented to Ted Barlows of Hiland Dairy Foods Company, LLC. Barlows, known for his advocacy and integrity, has had a distinguished 20-year career with Hiland Dairy.

Barlows has earned recognition for his leadership, expertise and focus throughout the dairy industry.

Barlows has always been an active member of the community, involved with area Chamber of Commerce groups and Junior Achievement in every city he has lived.

Fake milk? Dairy industry calling for a crackdown on almond, soy and rice 'milks'

Fri., March 3, 2017

<https://www.thestar.com>

NEW YORK—Is “fake milk” spoiling the dairy industry’s image?

Dairy producers are calling for a crackdown on the almond, soy and rice “milks” they say are masquerading as the real thing and cloud the meaning of milk. A group that advocates for plant-based products, the Good Food Institute, countered this week by asking the Food and Drug Administration to say terms such as “milk” and “sausage” can be used as long as they’re modified to make clear what’s in them.

It’s the latest dispute about what makes a food authentic, many of them stemming from developments in manufacturing practices and specialized diets.

DiGiorno’s frozen chicken “wyngz” were fodder for comedian Stephen Colbert. An eggless spread provoked the ire of egg producers by calling itself “mayo.” And as far back as the 1880s, margarine was dismissed as “counterfeit butter” by a Wisconsin lawmaker.

The U.S. actually spells out the required characteristics for a range of products such as French dressing, canned peas and raisin bread. It’s these federal standards of identity that often trigger the food fights.

COW, NUT, BEAN

Though soy milk and almond milk have become commonplace terms, milk’s standard of identity says it is obtained by the “complete milking of one or more healthy cows.” That’s a point the dairy industry is now emphasizing, with the support of lawmakers who last month introduced legislation calling for the FDA to enforce the guidelines.

“Mammals produce milk, plants don’t,” said Jim Mulhern, president of the National Milk Producers Federation.

The federation says it has been trying to get the FDA to enforce the standard since at least 2000, and that the lack of enforcement has led to a proliferation of imitators playing “fast and loose” with dairy terms.

Those products often refer to themselves as “soymilk” or “almondmilk,” single words that the dairy industry says is a way to get around the guidelines for “milk.”

The Plant Based Foods Association, which represents companies like Tofurky and milk alternatives, says standards of identity were created to prevent companies from passing off cheaper ingredients on customers. But the group says that’s not what soy, almond and rice milk makers are trying to do.

Those companies are charging more money, and consumers are gravitating toward them, said Michele Simon, the group's executive director.

The FDA says it takes action "in accordance with public health priorities and agency resources."



The little-known Association for Dressing and Sauces showed its might in a 2014 mayonnaise melee.

The group repeatedly complained to the FDA that an eggless spread was calling itself Just Mayo, noting that under the federal rules mayonnaise is defined as having eggs.

Hellmann's mayonnaise maker Unilever, one of the association's members, had sued Just Mayo's maker citing the same issue. That lawsuit was dropped after the company faced blowback from the vegan spread's supporters.

The dressings and sauces group wasn't the only one upset by Just Mayo's name. The CEO of the American Egg Board, which represents the egg industry, also tried unsuccessfully to get a consultant to stop the sale of Just Mayo at Whole Foods.

The revelations led to an investigation by the U.S. Department of Agriculture. Soon after, the egg industry group's CEO retired earlier than expected.

As for Just Mayo, the company worked out an agreement with the FDA to keep its name — with some strategic tweaks to its label to make clear it does not contain eggs.



It was a milk protein concentrate at issue in a lawsuit over Yoplait Greek.

That ingredient isn't listed in the FDA's standard of identity for yogurt. What's more, the suit said General Mills relied on the ingredient to thicken its yogurt, rather than straining it the way other Greek yogourts are made.

"Not only was it not Greek yogurt, it wasn't yogurt at all," said Brian Gudmundson, the Minnesota lawyer who filed the suit.

The case was ultimately dismissed by the judge, who said the matter would be better handled by the FDA. Gudmundson said he reached out to the agency afterward, but nothing came of it.

Yoplait Greek's maker, General Mills, says it has since made recipe changes to its yogourts and it no longer uses milk protein concentrate in Yoplait Greek. The company had also noted in legal filings that the FDA said during a seminar that milk protein concentrate could be used in yogurt.

In 2002, the presence of milk protein concentrate in Kraft Singles was also called out in a warning letter from the FDA, which noted it was not listed as an ingredient in the definition for "pasteurized process cheese food." Kraft now labels the Singles as a "pasteurized prepared cheese product."

"Wyngz" scored a high-profile TV appearance not long after DiGiorno launched frozen meals with pizza and the boneless chicken pieces in 2011.

"The Colbert Show" called the spelling out as a "government-mandated" way to get around the fact that they're not made of wing meat. Colbert cited a page on the USDA's website that said the odd spelling could be used for a product that is "in the shape of a wing or a bite-size appetizer type product," but not made entirely from wing meat.

"No other misspellings are permitted," the website says.

The story behind the USDA declaration remains a bit of a mystery. DiGiorno owner Nestle said it wanted to call the boneless chicken pieces "wings," since it believes people understand that "boneless wings" are not whole wings. The company says the USDA instead proposed "wyngz."

Nestle proudly noted that it believes it was the first, and perhaps only, company to approach the USDA with an issue that led to the "wyngz" determination.

The USDA says a company had made the request to use the word to describe a product, and did not elaborate.

It's not just soy and almond milk that have drawn the ire of the dairy industry. In 1886, dairy producers supported a federal tax on margarine, which was dubbed "counterfeit butter" by representative William Price of Wisconsin, a major dairy state. In 1902, that law was amended to increase the tax on margarine dyed to look like butter, says Ai Hisano, a business historian at the Harvard Business School.

Some states went so far as to prohibit the sale of dyed margarine, which was naturally white. Hence a vintage ad that declares Parkay margarine "Golden Yellow and ready to spread!" — with an asterisk noting, "in 26 states."

To get around state bans, Hisano said margarine makers provided yellow solution capsules so people could dye the margarine themselves.

Fast forward to today, and food identity more broadly remains a polarizing topic.

Groups such as the dairy federation say federal standards of identity ensure people get what they expect from products labelled with terms such as "milk." Animal rights advocates who support plant-based

alternatives question whether the standards of identity remain relevant. Matt Penzer, an attorney for the Humane Society of the United States, said some standards are outdated, but are being used by the established players to fend off competition and innovation.

Would Banning Plant-Based Milks from Using the Word "Milk" Really Solve Dairy's Problems?

March 03, 2017

<http://www.nutritionaloutlook.com/>

As plant food sales continue rising, competition between dairy milks and plant-based milks is heating up, and it all comes down to one word: milk. When news broke in December that [lawmakers had urged FDA](#) not to let plant-based milks like soy milk and almond milk use the term milk to describe their products, some reacted with a bit of an eye roll.

One can understand why the dairy industry feels so threatened. Sales of cow's milk are falling, to the dismay of dairies and representatives of dairy-producing states, while sales of plant-based milks are growing as more consumers buy dairy alternatives. In their December letter to FDA, the lawmakers said that by calling their products "milk," plant-based milks mislead consumers into thinking that non-dairy and dairy milks are equivalent.

On the surface, it's hard to believe that any reasonable consumer would confuse the origins of soy milk and cow's milk, or, even when tasting the two, not be able to discern the organoleptic differences in taste, smell, and texture. The Good Food Institute (GFI), a nonprofit organization that promotes alternatives to animal agriculture, made these arguments in a petition the group filed on March 2. The petition asks FDA to make clear, in both law and guidance, that "new food" products in general that differ from the conventional standard of identity of a food—think gluten-free bread, almond butter, or, indeed, soy-derived milk—should be able to use the same identifying term as their counterparts ("bread," "butter," and "milk".) Moreover, GFI argues, allowing this is far less confusing to consumers than, say, making a non-dairy vegan cheese call itself a "cultured nut product."

"Products like soymilk should be called by the names consumers use and recognize," says Emily Byrd, GFI's senior communications specialist. "The goal of FDA's labeling provisions and regulations is to ensure that consumers are not confused. Using common terms such as soymilk and almond milk is the least confusing way to label these products."

Where I do think dairy representatives have a point is when they argue that consumers could be under the impression that dairy milks and plant-based milks are nutritionally equivalent if both are called "milk." In their letter to FDA, the Congressmen wrote, "Milk, produced by the mammary gland, also has a unique nutritional value, providing an excellent source of protein and a wide array of vitamins and minerals,

including calcium, vitamins A and D, and potassium. Plant-based products clearly fail to meet this standard of identity. They are unable to match the nutritional makeup of the product they mimic, yet they continue to be marketed as milk.”

While I don't think that consumers are dense enough to think that soy milk comes from a cow, I do believe they could, without examining labels, potentially believe that plant-based milks are nutritionally equivalent substitutes for dairy milk. In its petition, GFI points out that consumers do have a tool at hand with which to compare two products: the nutrition facts label. But, how many consumers actually look at the nutrition facts label?

La Toya Sutton, an attorney in the advertising, marketing, and media practice at law firm Manatt, Phelps & Phillips, points out that the issue isn't so much whether plant-based milks are called “milk;” the issue is whether plant-based milks are being marketed to imply that they are equivalent to milk and dairy products. GFI argues that this is not the case because by using a qualifying descriptor like “almond” or “soy,” almond and soy milks deliberately set themselves apart from regular dairy milk.

Currently, Sutton says, FDA regulations as written do not prevent plant-based milks from using the word milk. Moreover, she says, “I think it would be a really uphill battle to argue that using these terms that are now just standard parts of the lexicon would be misleading and therefore in violation of the law.”

And although the milk industry is right to object if plant-based milks try to infer they are equivalent to dairy milk instead of alternatives if they are not, it's dubious that banning plant-based milks from using the term milk is solely the answer the dairy industry is looking for. Denying plant-based milks the right to use the word milk isn't the answer when it comes to helping the dairy industry regain strength. For whatever their reasons, consumers are making the conscious choice to buy plant-based alternatives, and it goes without saying that their decision to move away from dairy is a much bigger problem for the dairy industry to tackle.

DAIRY FARM WANTS PERMIT FOR 10,000 COWS

March 03, 2017

<http://www.beloitdailynews.com>

FORESTVILLE, Wis. (AP) — The largest dairy farm in Door County is making plans to eventually milk 10,000 cows.

S & S Jerseyland Dairy near Forestville is asking the Wisconsin Department of Natural Resources to renew its permit for the operation, which currently has about 6,400 cows. Jerseyland general manager Randy Schmidt says it's asking the DNR for a permit that will allow the farm to expand to more than 10,000 cows in the years ahead.

WLUK-TV says (<http://bit.ly/2m3YSxO>) many of the 100 people attending a public hearing Thursday expressed concern about the environment, spreading cow manure, and possible groundwater contamination.

Schmidt says the operation contributes to the local economy, through taxes and payroll and is a good steward of the land. The DNR is expected to make a decision on the permit next month.

Jenny Karl to Lead New England Dairy Promotion Board

Mar 3, 2017

<http://www.lancasterfarming.com>



BOSTON — The New England Dairy Promotion Board/New England Dairy & Food Council board of directors has named Jenny Karl chief executive officer to replace the soon-to-retire Gary Wheelock.

Karl, who is currently vice president of marketing and communications, will begin her new job in early June, transitioning into the group's leadership post as Wheelock moves toward retirement on June 2.

"I am extremely excited about this new chapter for our organization," said Bryan Davis, chairman of New England Dairy Promotion Board. "Gary has provided 27 years of leadership and commitment to our company, and we look forward to a seamless transition to new leadership from Jenny Karl."

Wheelock applauded the appointment.

"I am exceptionally pleased that the dairy farmers on our board selected Jenny Karl for this position. She has been a leader in our company and the dairy farm community for a decade, and she's going to be a great CEO," Wheelock said.

Karl is no stranger to the organization as she has been with New England Dairy Promotion Board for the past 10 years. As vice president of marketing and communications, she oversaw the organization's communication and farmer engagement strategies. As a registered dietitian, she brings extensive nutrition knowledge as well as communication and dairy industry experience.

Karl, a native of Glendale Heights, Illinois, received her undergraduate degree in food science and human nutrition from University of Illinois, Urbana-Champaign, and her graduate degree in nutrition communication from Tufts University.

Dairy Herd Management Market : Analysis Of Market Trends And Technological Improvements, Forecast 2016 - 2024

03-01-2017 03:00 PM

<http://www.openpr.com>

The global market for dairy herd management will expand at a significant rate, owing to numerous benefits offered by the management system, coupled with rising adoption rates. Dairy herd management is a smart farming technique developed to increase overall efficiency and productivity. Dairy herd management enables the managers of dairy farms to keep count of the animals, record their conception rates, births, calf age, and detect health related issues faced by the cattle. Unlike traditional dairy herd farming practices that require more time, labor, and money, dairy herd management systems offer high outputs with reduced costs and lesser time.

The global market for dairy herd management has been segmented on the basis of application, geography, and product type. By application, feeding management, animal comfort, milk harvesting, heat stress management, reproduction management, calf management and others such as decision support, financial management, weighing, genetic management, cattle sorting, weighing, and data analysis are the key applications.

Based on product type, standalone software system and hardware system are the two major categories. The standalone segment has further been classified into cloud-based, on-premise, and web-based. Fertility management system, feeding management system, cattle management system, milk management system, and other accessories are the key segments of the hardware system segment.

The report offers a detailed analysis of the key market factors such as growth drivers, restraints, opportunities, and trends in the global market for dairy herd management. The major segments of the market have been discussed along with relevant statistical data. The leading market players have been described, wherein their key business strategies, market shares, and product portfolios have been studied.

Global Dairy Herd Management Market: Drivers and Restraints

A host of factors have been driving the growth of the global dairy herd management market, some of which are increased consumption of dairy products, technological advancements in the field of dairy herd management, reduced costs offered by the management systems, and rising awareness about the

availability of these systems. The number of dairy farms has been growing at a significant rate, thereby fuelling the demand for dairy herd management systems. Beneficial government policies have also been aiding the growth of the market.

On the contrary, the market will face obstruction in growth because of the prevalence of traditional systems, particularly in emerging economies such as India. Another factor affecting the expansion of the global dairy herd management market is the inadequate number of skilled personnel.

By application, the inclination toward automatic milk harvesting system has been high, whereas on the basis of product type, the hardware system segment is likely to lead the market in terms of revenue.

Global Dairy Herd Management Market: Regional Outlook

On the basis of geography, the key segments of the global dairy herd management market are Europe, Latin America, North America, the Middle East and Africa, and Asia Pacific. Europe held the leading share in the global market for dairy herd management, owing to the increasing popularity of the system in this region. The developing countries in Latin America, the Middle East and Africa, and Asia Pacific are slated to exhibit rapid growth over the next few years, due to rising awareness about dairy herd management.

Event Connects Peak Performance With Dairy Nutrition

Mar 2, 2017

<http://www.lancasterfarming.com>



VERONA, N.Y. — To encourage schools to adopt dairy farmers’ “Fuel Up to Play 60” program, which includes a commitment to strategies that increase dairy product sales, American Dairy Association North East’s staff targets decision-makers and other influencers. That includes athletic coaches and student athletes.

ADA North East recently sponsored Mike Hart, former Indianapolis Colts running back and current running backs coach at Syracuse University, to speak at the New York State High School Football Coaches Association clinic at Turning Stone Resort in Verona, New York. He spoke during the meeting’s general session.

“There are many reasons why high school athletes should understand the importance of nutrition,” Hart said. “It’s important for any athlete to know the effects certain foods have on sports performance. They need to understand that the energy they get from wheat pasta with marinara sauce is far different from the energy they get from a fast food burger and fries. There’s a vast difference in the nutrition profile of 8 ounces of soda and 8 ounces of lowfat milk.”

Hart continued: “I’ve had the opportunity to work with ADA North East to promote the goals of the Fuel Up to Play 60 program and it can be a great resource for coaches and athletes. I see first-hand how educating kids to make healthy food choices and engage in more exercise helps not only their body, but their mind.”

Hart set national records during his days playing high school football at Onondaga Central High School, near Syracuse, New York.

Each June, Hart, along with other current and former National Football League players, runs a free football clinic for up to 300 Syracuse-area youths. Fuel Up to Play 60 has sponsored this event for several years.

Lab milk threatens Victoria’s dairy industry

March 2, 2017 12:58pm

<http://www.heraldsun.com.au>

MILK made in a lab could become the greatest threat to Victorian dairy — but the industry still has time to stay ahead of the bizarre wave of bio-engineering sweeping the world.

As scientists find new ways to bypass nature and create some of the world’s most in-demand staples, Silicon Valley’s Singularity University New Zealand ambassador Kaila Colbin said the industry must be ready to adapt.

Speaking at the Australian Dairy Leaders lunch at Parliament House today, Ms Colbin said the rise of mind-boggling technology could actually benefit local producers as long as they were ready for it.

“Any industry is potentially under threat,” she said.

“My hope is that people will adapt now and it doesn’t take the sectors, like the Victorian dairy industry by surprise.”



She said the advent of overseas companies including Perfect A, which produces milk without using cows and Impossible Foods, which created a plant-based beef burger that bleeds, were examples of how the industry was changing.

“When that burger first came out, it was \$350,000 — now it’s market price,” Ms Colbin said.

“It’s the perfect example of exponential progression of price performance once it become driven by information as opposed to exclusively by the raw materials.”

“We are absolutely on the path to that future.”

Ms Colbin said she hoped her predictions would offer a window into how artificial intelligence, robotics, and nanotechnology could be adopted to solve some of the dairy industry’s biggest challenges.

It comes amid growing concerns about dairy imports already plaguing local producers who were whacked by a plunge in prices last year.

Attendees at yesterday’s event hosted also heard how the industry was recovering after last year’s shock price slump that sent many producers to the wall. Initiatives from The Gardiner Dairy Foundation, which included the Taking Stock program were credited with helping farmers keep their heads above water.

Gardiner chief executive Mary Harney said the availability of technology for the Australian agriculture industry remained a thrilling prospect.

“Emerging and new technologies will provide expansive benefits to the industry, its dedicated farmers, manufacturers and supply chain partners, with positive flow-on effects to local communities,” she said.

Beleaguered dairy farmers see incomes fall by 49%

08:54 02 March 2017

<http://www.eadt.co.uk>



Beleaguered dairy and poultry farmers continue to be hit by falling prices, but other farming sectors are expected to see incomes rise after a difficult 2015/16, according to official figures.

The Department for Environment Food & Rural Affairs (DEFRA) said average incomes on dairy farms are expected to fall by just under 50% in 2016/17 to £22,500 as farmers struggle with a combination of lower milk prices and reduced production.

In the UK, average farm gate milk prices were around 4% lower in the period from March to December 2016 compared to the previous year - although there were wide variations.

The income estimates include payments that dairy farmers are expected to receive under the EU Milk Reduction Fund.

Meanwhile, poultry farmers are expected to see their incomes fall by 31% to £74,000, with a fall in egg prices and higher feed costs only partially offset by higher production.

Dairy farmers have already seen their incomes fall by 49% in 2015/16 to an average of £42,300, while the poultry sector saw its income in 2015/16 drop by 16% to £106,800.

The picture looks rosier for other farming sectors this year, with cereal farming, general cropping, pigs, grazing livestock and mixed enterprises all seeing rises.

But farmers are still feeling the impact of an unpredictable and volatile market place, the National Farmers' Union (NFU) has warned.

NFU President Meurig Raymond said while many sectors had seen improved fortunes – mainly due to the falling value of the pound – the wider industry was suffering from sharp rises in farm inputs, such as for feed, fertilisers and machinery.

“It is good news that many sectors are currently seeing improved commodity prices. However, for all sectors these figures can quickly change and steep reductions in the dairy and poultry sectors only go to emphasise that farmers are in an extremely volatile sector,” he said.

“Looking ahead, this uncertainty shows no sign of abating and there will be many challenges ahead as Brexit negotiations begin. With that in mind, I am calling on the government to ensure it can introduce a domestic agricultural policy which helps build a more profitable farming industry.”

Specific dairy products may influence breast cancer risk in women, study shows

March 1, 2017 at 10:40 PM

<http://www.news-medical.net>

Specific dairy foods may influence breast cancer risk in women, although risk varies by the source of the dairy product, according to a study published online ahead of print in the journal Current Developments in Nutrition. Researchers at Roswell Park Cancer Institute report that while high overall consumption of dairy products, and in particular of yogurt, is linked to a lower risk for breast cancer, high intake of American, cheddar and cream cheeses was associated with a slightly increased risk for breast cancer.

The case-control study examined the association between the types and quantity of dairy foods consumed among 1,941 women [diagnosed with breast cancer](#) and 1,237 control participants in the Roswell Park Data Bank and BioRepository between 2003 and 2014. Participants' usual intake of dairy foods was identified using a self-administered food frequency questionnaire and grouped into monthly intakes of total dairy, milk, yogurt, low-fat cheese, other cheese and sweet dairy products. The study adjusted for age, race, body-mass index, menopausal status, energy intake, type of milk usually consumed, cigarette smoking status and family history of breast cancer.

"Dairy foods are complex mixtures of nutrients and non-nutrient substances that could be negatively as well as positively associated with breast cancer risk. Future studies are needed to confirm the protective potential of yogurt in this type of cancer," says the lead author of the study, Susan McCann, PhD, RD, Professor of Oncology in the Department of Cancer Prevention and Control at Roswell Park.

"This study of the differences among women and their consumption of dairy products offers significant new understanding into the potential risk factors associated with breast cancer," says senior author Christine Ambrosone, PhD, Senior Vice President for Population Sciences and Chair of the Department of Cancer Prevention and Control.

"While diet is thought to be responsible for 30% of all cancers, we hope that further research will help us to more fully understand which food products are most valuable in terms of reducing risk for this disease."

2017 milk lawsuit refund may not be as much as you think

Updated: 5:48 PM EST Mar 1, 2017

<http://www.wyff4.com>

Individuals who filed claims as part of a \$52 million class-action settlement that alleged milk price fixing may only be getting \$6 to \$6.50 back.

[A 2011 lawsuit](#) claimed that some dairy co-ops and others conspired to fix prices by reducing the size of their herds, thus raising the price of milk.

Courthouse News Service also reported the class affects consumers who purchased cream, half & half, yogurt, cottage cheese or sour cream in California, Kansas, Massachusetts, Michigan, Missouri, Nebraska, Nevada, New Hampshire, Oregon, South Dakota, Tennessee, Vermont, West Virginia, Wisconsin and the District of Columbia.

"The more claims received, the lower the expected payout amounts, because there is a fixed settlement fund," the Fresh Milk Products Anti-Trust Litigation [said on its site](#). "Please note that the number of claimants has exceeded original predictions, so the expected payout will be lower than originally anticipated. Individuals may receive between approximately \$6 to \$6.50, and entities may receive between approximately \$168 to \$182."

The \$52 million dollar pool will be divided among the lawyers and every consumer who signs up.

The suit was originally filed in 2011 against big name food conglomerates, agribusinesses and the nation's largest dairy producers, ranging from Land O' Lakes to Dairy Farmers of America Inc., Dairy Lea Cooperative Inc. and Agri-Mark Inc., according to the law firm Hagens Berman Sobol Shapiro LLP.

AHDB Meat and Dairy Attend Gulfood in Dubai

01 March 2017

<http://www.thecattlesite.com>

UAE - Quality Standard Mark Lamb and speciality cheeses will be in the spotlight this week at a major international trade show in Dubai.

The Agriculture and Horticulture Development Board has joined more than 5,000 companies from 90 countries at Gulfood – the world's largest annual food and beverage trade show.

Held at the Dubai World Trade Centre, the 22nd edition of the show runs from 26 February to 2 March and showcases thousands of finished food and beverage products to reflect the latest taste trends.

AHDB is showcasing a selection of lamb products on its export meat stand and, for the first time, AHDB Dairy is also present – showcasing a selection of speciality cheeses.

Lucy Randolph, AHDB Senior Export Manager for Dairy, said: "Gulfood is a major event for the British dairy industry and we are here to help match dairy companies with potential overseas customers, with a strong focus on cheese. By attending Gulfood, it is our aim to help producers promote their products on a world-wide platform and ultimately increase their sales."

The show has a well-deserved reputation for exporters looking to enhance current sales in the region and attract new business from the Middle East, Africa and South Asia.

AHDB experts say the show provides businesses and producers with a trade and sourcing platform without equal in the region.

Jean-Pierre Garnier, AHDB Head of Exports said: "Gulfood does not only involve trade with the United Arab Emirates but is the meeting point for the wider region meaning Africa, the Near East, the Middle East, India and Southeast Asia.

“The show provides a valuable platform for trading in addition to the opportunity to showcase products such as lamb, processed lamb dishes and speciality cheeses for the Emirati market.

“For the first time, AHDB will be present with two stands in the new meat and dairy halls. We have highlighted the UAE as a priority market for dairy exports and are aiming to grow our market share of the large Emirati cheese market. The UAE economy is growing rapidly providing expanding markets for imported lamb and dairy products.”

This year, Gulfood will play host to Halal World Food, a specialist show that covers all halal-related aspects of global foodservice, retail and hospitality sectors to highlight the depth and variety of international halal products.

The show is also set to attract hundreds of government officials, international heads of state and ministers – including the Minister of State for Agriculture, Fisheries and Food, George Eustice.

Irish milk production fell 4.6% in first month of 2017

6:00 am - March 1, 2017

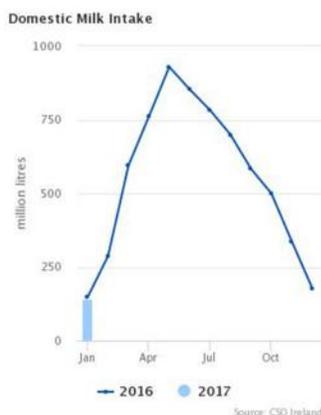
<http://www.agriland.ie>

Irish milk production fell by 4.6% in the first month of 2017, the latest figures from the Central Statistics Office show.

Domestic milk intake by creameries and pasteurisers was estimated at 140.9 million litres for January 2017, compared to 147.6 million litres for the corresponding month in 2016.

Last January, the total milk sold for human consumption increased by 4.1% to 44.3 million litres, the latest figures from the CSO show.

However, butter production dropped by 1% to 5,000t in January 2017 compared to the same month in the previous year, according to the CSO.



The drop in January milk production comes after it was revealed that Irish milk production in 2016 increased by 4.4% on 2015 levels.

Last year, total Irish milk production stood at 6.6 billion litres. This compared to the 6.3 billion litres produced in 2015.

EU Milk Production: 2016 Finishes Ahead Of 2015

EU milk production decreased by 3.4% in December 2016 on the corresponding month in 2015, the latest figures from the EU's Milk Market Observatory (MMO) show.

The figures also show that EU milk production ended the year up 0.4% on 2015 levels.

In total, butter production for the year in the EU (last year) increased 2.6% on the year previous.

Skimmed milk powder (SMP) and whole milk powder (WMP) production both increased in 2016 on the year previous by 3.7% and 3.2% respectively.

During the next decade, global and EU production growth is expected to be more moderate, driven by a sustained increase in world demand, albeit at a slower pace than in the past decade, the most recent EU outlook report found.

It expects the rise in EU milk production over the next decade to be moderate – about 1.3 million tonnes of milk per year on average – and lower than in recent years.

Still, the EU is expected to become the world's top exporter of dairy products by 2026, just ahead of New Zealand.

State orders local dairy to halt sale of 2 percent milk

March 10, 2017

<http://www.mauinews.com>

The Maui News – Meadow Gold Dairies was ordered by the state Health Department on Monday to stop distributing and selling its 2 percent reduced fat milk due to excessive coliform bacterial contamination.

The Health Department issued its cease and desist order after laboratory results from routine milk samples indicated bacterial contamination above standards.

“Milk production is regulated with routine testing both at the farm and after packaging to ensure a safe product,” said Peter Oshiro, program manager of the Health Department Sanitation Branch.

Samples of 2 percent reduced fat milk taken from Meadow Gold Dairies on Jan. 19, Feb. 6 and last Wednesday revealed excessive coliform counts of more than 150 per milliliter, 130/ml and 150/ml respectively, the Health Department news release said. The maximum allowed coliform for pasteurized milk is 10/ml. Coliform is used as an indicator of post-pasteurization contamination.

“Department of Health inspectors will work with Meadow Gold Dairies to investigate the possible source of contamination, approve a plan of correction and conduct further testing to confirm the company meets the standards to resume 2 percent reduced fat milk distribution and sale,” said Oshiro.

To resume distribution and sale of 2 percent reduced fat milk, Meadow Gold Dairies must pass health inspections and undergo additional testing of product samples, the Health Department said.

All other milk products from Meadow Gold Dairies meet state and federal standards required for distribution and sale.

The Health Department conducts monthly testing of samples of all Grade A raw and pasteurized milk produced at dairy farms and milk plants in Hawaii. State law gives the Health Department the authority to suspend the distribution and sale of a particular milk product when the product is in violation of standards.

Science Fiction Coming True on the Farm

Wednesday, 1 March 2017, 1:53 pm

<http://www.scoop.co.nz>

Science Fiction Coming True on the Farm

Top Microsoft researchers were on-hand to launch the first AgTech Hackathon Manawatu at BCC (Building Clever Companies) on Friday 24 February.

More than 100 people attended the launch of the AgTech Hackathon. The competition takes everyday on-farm opportunities and challenges and gives them to technology experts who draw on their hardware and software programming skills to creatively solve problems.

Microsoft Senior Director Tony Newling launched the event, saying Microsoft is on a ‘mission to empower’ by providing local technology experts with the tools and the platform to help solve on-farm problems. “The world can’t feed itself in 20 years without damaging the planet. We need technology to help us solve these problems. Years ago what we are doing would have been science fiction, but technology is getting us to a stage now where we can solve really deep problems.” While the Hackathon will help solve on-farm problems, Tony is also backing the event as it helps to drive conversation between industry and technology – both across the Manawatu and the world.

Ranveer Chandra, renowned Microsoft Scientist, also took time out to address the audience explaining research he has done to enable data-driven farming, focusing on white space, drone imaging and sensing and rural connectivity. All participants will have access to these technologies during the AgTech Hackathon. “We are facing the enormous challenge of doubling the world’s food production by 2050 without an increase in arable land. Luckily, New Zealand is very aware of the environment – it is not the same around the world.” It was Ranveer’s first trip to New Zealand, and after bungee jumping in Queenstown, he was excited to see his first cow in the Manawatu. Ranveer emphasised that he and his team do not claim to know more than farmers but that they want to supplement farmer’s knowledge with data. “Farmers, who

know a lot about their farm, when equipped with this kind of data, can make smart, informed decisions.” Local dairy farmers, and Ravneer’s hosts for the day, James Stewart and Mat Hocken agreed saying the difference between a good farmer and an average farmer is two weeks. “It all comes down to timing. We feel like two kids in a candy store, with all this talk of apps and technology use, we’re just excited to see what you all come up with.”

Dairy doubters, read this — Editorial

Wednesday, 01 March 2017 08:55

<http://www.ruralnewsgroup.co.nz>

It's the season for the doomsayers of the dairy industry.

As election day nears, all those with political agendas, who for whatever reason dislike the dairy industry, will fall over each other to get the media’s attention. How better than to be outrageous, sensational and even untruthful. After all, why spoil a good campaign with honest hard facts?

No doubt the lame-stream media’s attraction to such sensation will prove irresistible and some rubbish will make it big on our airwaves and in our newspapers.

Thankfully however, DCANZ has come timely to the rescue by producing a simply factual stocktake of the dairy sector and in particular its economic impacts.

Many of the critics live in the larger cities and don’t see or understand how important the dairy industry is to many rural cities and towns. Hamilton, New Plymouth and Palmerston North are good examples of cities whose prosperity relies on an economically successful primary sector. And in dozens of small towns, e.g. Hokitika, on the West Coast, the dairy industry is a major employer.

The DCANZ report sets this out simply and clearly and all dairy farmers, especially those in leadership positions, should take the time to read it and memorise a few facts to trot out when someone starts criticising their industry.

Facts should be treated as sacred these days in a world encircled by purveyors of fake, false and heavily biased news and information.

We might wonder at times where they see communities’ wealth coming from. The cow and the management of this versatile animal is now the mainstay of the primary sector, like it or not.

The dairy industry has performed exceptionally well considering the political and international market challenges it’s faced. It has also got the message about value-add and is doing something about this, but there is room for improvement.

There are questions about whether farming as many cows as we do in NZ is appropriate. Fewer cows better fed and managed on a low cost system would probably achieve the same numbers. Signs of change are appearing.

The dairy industry may not be perfect, but without the cow the relatively high standard of living we enjoy in Aotearoa would not exist. God save the cow.